EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

JAN 2014
#81
FREE

JAPANESE HOME COOKING

WITH COMFORT FOOD RECIPES

Dive Into Winter Gourmet

SPECIAL INTERVIEW

Atsushi Funahashi
(Filmmaker)

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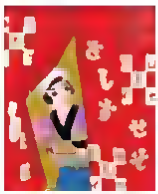

Cover
Ponto Ponto
www.as-amid.com
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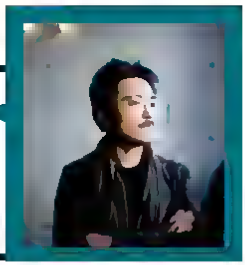

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President / Publisher
Hitoshi Onishi

Editor-in-Chief
Nanko Komura

Writers
Hiden Nakamura
Maya Robinson
Misako Sassa
Kia Samanega
Stacy Smith
Julia Szabo
Kate Williamson

Proofreader
Susan P. Spain

Art Director
Atsushi Hayashi

Sales Manager
Nomyuki Shimizu

Sales Representative
Akiko Murakami
Keisuke Shimizu
Hitomi Shibata

Administrative Assistant
Janiel Corona

Member TPNY LLC
Tetsuji Shintani

Published by Trend Pot NY LLC
411 Lafayette St. 3rd Fl.
New York, NY 10003-7032
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

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"In looking toward the future, I strove to create as objective a film as possible."

—— ATSUSHI FUNAHASHI

Almost 1000 days have passed since the Great Tohoku Earthquake and Tsunami, and subsequent Fukushima Daiichi Nuclear Power Plant meltdown of March 2011. The world has since suffered from a wave of natural and man-made disasters, and those outside the country have lost track of what happened to the affected people and areas. Those who were living in the town of Futaba, ground zero of the nuclear radiation, are still not able to return home due to contamination. In his documentary film NUCLEAR NATION, Atsushi Funahashi captures their lives in the refugee center and their choices for the future. The director talked with Chopsticks NY about the film's production at its U.S. premiere at the Film Forum.

ATSUSHI FUNAHASHI
Born in Osaka, Japan and graduated from Tokyo University with a B.A. in cinema studies, he moved to New York in 1997 and studied film directing at the School of Visual Arts. Since 2001, he has made films for theater, documentaries and dramas for TV both in Japan and the U.S. Of the 5 feature films he made, 4 were invited to the Berlin International Film Festival. He currently resides and works in Japan.

Your theatrical release films are all live action dramas. What made you decide to make a documentary?

In March 2011, I originally intended to make a fiction film that would begin filming at the end of the month. At the time the earthquake hit we were all set to film in Ibaraki, not too far from the Tohoku region. However, Ibaraki was impacted so filming was cancelled. At that time, like most Japanese, I was glued to the television every day, watching the devastation. I felt very frustrated because media coverage did not provide many details regarding what was going on. I was also bothered by the large information gap between what was being covered by domestic versus overseas media, such as CNN recognizing the meltdown before the Japanese government. In mid-March, the Japanese government designated evacuation zones for the gradually increasing radiuses of 3, 10, and 20 km, but the American government declared their radius to be 80 km. This was another point of debate, as no one could say for sure what was safe and what wasn't. You can't see, smell or taste radiation, so there's no way to tell.

Within Fukushima Prefecture, Futaba was the only town to be moved outside the prefecture. On March 31, I heard the news that its residents were to be relocated to Saitama Prefecture. Other towns within Fukushima moved to far-flung places within the prefecture, but Futaba moved the furthest away. I thought that was the right decision. It was a situation where there was no way to know what was safe and the government was not providing clear information, so the best option was to go as far as

possible I decided to make a trip to Saitama to visit the high school operating as a refugee center for Futaba residents I first went at the beginning of April, and this was when I became motivated to make a documentary

What were some of your initial discoveries?
Something that was shocking to me was the fact that the electricity produced by the Fukushima Daiichi Nuclear Power Plant was being consumed by those of us living in the Tokyo area It's located so far from us that I assumed it would be operated by Tohoku Electric, but it's actually administered by the Tokyo Electric Power Company None of what Fukushima Daiichi produces is used by Tohoku residents During my daily visits listening to the evacuees' stories, I had a keen sense that this was incredibly unjustified They were leading very tough lives; eating bento for all three meals lacking privacy, sleeping on tatami with 20 people to a room Frustrations grew over time and people would occasionally fight with things sure to get worse through the months If I had been forced to evacuate due to the electricity with which I was supplied I might understand that Electricity is connected to civilization and it makes our lives more convenient but there is much sacrifice associated as well Nuclear power pollutes the environment Big cities use much electricity so this is a necessary tradeoff for culture, but I found it unfair that Futaba residents had to evacuate because of electricity that wasn't their own This unjustness really bothered me and I didn't know the reason, so I vowed to keep filming until I understood why

Were you able to start filming right away?
No, initially I was only allowed to film outside the school. For the sake of privacy none of the media were allowed to shoot inside, but after a few months a PR person from Futaba allowed me to film in the art room Once I started chatting inside, I could see that people were so anxious that they really wanted to talk. I asked them if it would be ok to come back, and they said I was welcome any time That's how those relationships began

The situation in the evacuation center was extremely sensitive. Did they open their minds and give you candid opinions from the beginning?
Not really. I watched other media as they interviewed, and they all shared the same superficial style It was apparent that they were just there to extract information making the interviewee feel a distance Initially I had taken this type of approach with my subjects, but changed after watching other media outlets I instead began to not think at all of what I would ask, and just went along with whatever they wanted to talk about, whether it was what was on television or what bento was good In this way, we became close and they would start to open up to me over time

Why did you opt to do this film on your own without backing?
I thought this would be a long-term project, and therefore difficult to receive the support I would need Also from the beginning I had issues with the term "hisaisha" (disaster victim), used by the media to refer to those affected It has connotations of sympathy and would be accompanied by statements like "Poor things " The term "hisaisha" was applied to both those affected by the tsunami and those affected by the radiation, but I felt quite strongly that there should be a distinction between these two groups Those affected by the tsunami lost their houses and other material possessions which is very hard, but they can rebuild On the other hand, those affected by radiation and forced to flee would not be able to return home for the next 30 years most likely for hundreds of years After a year you could clearly see the difference between these two groups, and even more so after five They were all lumped together as "pitiful" in the media, but as time goes on the true pain of the latter group will be revealed since they can never go home So I thought I should make the weight of time as the center of my film about the evacuees fleeing the radiation

It was interesting that Futaba evacuees started making various choices about their futures. Some start oew lives elsewhere, and others resolve to returo to Futaba someday.
The most difficult thing for the evacuees is their strong emotional attachment to their hometown and I think this is something unique to Japanese After being told they wouldn't be able to return home for 30 years, in theory they could move on and buy a new house in Tokyo or abroad In America it's more cut and dry, but the Japanese are "wet" in regard to this deep attachment to their land This is why they protested to be able to return home I think this is a very human reaction Even though in their heads they knew they couldn't go back, they fought for this despite the obvious contradiction

The film opens with a series of static exterior shots of the Fukushima Daiichi Nuclear Plant, the town of Futaba and the elementary school where the evacuees were living. Those establishing shots gave me a futuristic impressioo of some sort of dystopia, although they are completely realistic images. Was it your inteotion to set this kiod of dystopian mood?
I didn't even notice that. In looking toward the future, I strove to create as objective a film as possible During the editing process some subjective decisions come into play, but with the written information on screen I sought to give only the facts I wanted to avoid the tendency nuclear documentaries have to fall into propaganda, and instead create something that would have value a decade or two from now

——Interview by *Noriko Komura*
Written by *Stacy Smith*

Nuclear Nation

On March 11, 2011, a huge tsunami triggered by an 8.9 magnitude earthquake hits Japan, crippling the Fukushima Daiichi nuclear power plant, releasing radiation and turning the residents of Futaba into the 21st century's first nuclear refugees The devastation experienced by the town was infinitely worse than anything reported by the newspapers. A year later 500 evacuees from Futaba township alone are still unable to return to their contaminated homes The irony of this disaster occurring in a nation that experienced two nuclear bombs is not lost on the victims who poignantly question their responsibility for striking a Faustian bargain with nuclear power. (Since the 1960s the town has received tax incentives and other financial subsidies as a trade-off for accepting the power plant.)

NUCLEAR NATION suggests that this tragedy could one day be replicated on a much larger scale — perhaps in one's own backyard.

All Things New from Stores, Products to Events

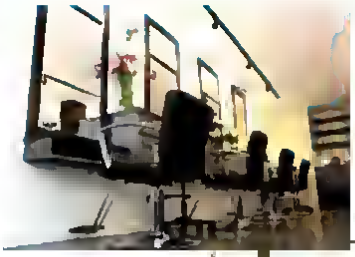
BEAUTY

Infusing Trends From Aoyama into NY Individuality

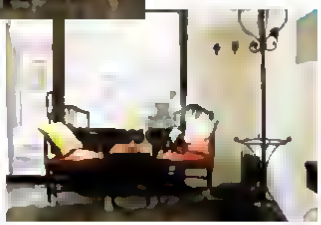
Frequently awarded the number one position on hair styling websites, Assort is a trend-setting hair salon in the chic neighborhood of Aoyama in Tokyo. This Japanese, top-rated salon opened its first U.S. branch in the East Village this November. "Although we are known for offering trend-conscious styling, our salon's signature is diversity. As the name 'Assort' implies, we respect each stylist's personality and individual strengths as well as each client's personal beauty. As a result, we can offer diverse services," explains U.S.-born salon owner, Mr. Ken Kobayashi.

Having salons in the two fashion savvy cities brings a lot of benefits. The most updated beauty and fashion information about styles, techniques, and products found in both New York and Tokyo can be shared. They can infuse trends in hairstyles and create something new while staying close to the clients' individuality. The salon also plans to exchange their young stylists in both cities and encourage them to improve their skills.

For the start-up of their NY location, Assort features 3 internationally experienced stylists, including Mr. Kobayashi himself who goes back and forth between New York and Tokyo. NY branch manager, Mr. Ken Maekawa says, "We are quite flexible to create any styles and fulfill requests, and each stylist has his own forte." It's the perfect time to get a fresh look for a fresh new year.



A few steps down from street level, in a 400 square-foot space, Assort offers a cozy atmosphere.



"While following the trends, we always bear in mind what looks good on the individual person," says Mr. Maekawa, manager of the NY branch. His specialty is to create soft, feminine styles.

Assort International Hair Salon New York 249 E. 10th St. (bet. 1st Ave. & Ave. A), New York, NY 10009 | TEL. 212-388-0050 | www.ny.assort-hair.com

SHOP

Appreciating the Value of Life with Korean Artisanal Pottery

The ceramic arts of China, Korea, and Japan have much in common in terms of aesthetics and usage, but at the same time, each nation has developed its own original styles influenced by local lifestyles, cultures, and available clays. GAMA Pottery offers pottery made by up-and-coming Korean ceramic artists, and it has recently relocated to the Lower East Side from New Jersey.

The store carries various styles of Korean ceramic kitchenware and interior decor—from rustic to sleek, from traditional to modern—that are easily incorporated into contemporary living. For example, the beautiful bluish-green color of a tea set with a celadon glaze complements an urban kitchen, while plates made of dark clay present an organic look. "You can appreciate the value of your life when you eat foods from crafted dishes," says Mr. Calvin Lee, President of GAMA Pottery. Thanks to the support of the Korea Ceramic Foundation, GAMA Pottery is constantly introducing new Korean potters' works. The store is also planning to hold events and exhibitions of ceramics in the near future.

This celadon-glazed tea set is a good example of "tradition meets contemporary." Stylish, thin white lines give the centuries-old celadon-glazing technique a modern look.

GAMA Pottery's artisanal dishware will surely add value to your kitchen.

GAMA Pottery shares its space with Lucky Selections, an eyewear and fashion accessory brand designed by a Korean husband-and-wife team. (www.luckyselections.com) The key concept of the brand, "Vintage and Hipster," resonates with the essence of GAMA Pottery: offering both old and new styles for contemporary living.

GAMA Pottery 95 Rivington St., (between Orchard & Ludlow Sts.), New York, NY 10002 | TEL. 212-673-3494 | www.gamapottery.com

BEAUTY

Shiseido Releases Innovative Anti-Aging Products

Shiseido is one of the world's highly regarded cosmetic manufacturers and has provided products in skincare, makeup and fragrance with cutting-edge technology for more than 130 years. This December they have added two new products to their luxurious, anti-aging brand Future Solution LX, Future Solution LX Total Protective Emulsion SPF18 and Future Solution LX Superior Radiance Serum.

Future Solution LX series is designed to bring a smoother, more luxurious texture to your skin and a glowing radiance emanating from within. It encourages the skin's own natural capacity to appear refreshed and renewed by enhancing the skin's innate quality for an overall improvement in the way skin feels, and the way you feel as a result. The two new products released this time are effectively formulated with Skingenecell 1P, an ingredient discovered by Shiseido's research and development team after years of study. It decreases the amount of Serpin B3 (a protein that accelerates the aging process) in the skin and promotes the production of strong, healthy cells at the same time.

Future Solution LX Total Protective Emulsion SPF18 is a high performance daytime skincare product that reduces the appearance of aging and helps create a strong barrier and promote the skin's defensive and moisture-retaining abilities. In addition to Skingenecell 1P, it contains the Daytime Defense Gene, a gene that is particularly active during the day to protect skin, as well as extracts of sansho, super yeast, star fruit, okra and Uji green tea, which have unique effects on the skin.

The key ingredient of Future Solution LX Superior Radiance Serum is the Pearl Hybrid Complex that Shiseido developed after ten years of extensive research. The component delivers clarity and radiance for a naturally-glowing complexion while helping to protect against dullness and signs of aging, and when it's combined with Skingenecell 1P, the resulting Lustrous Dual Action Technology diffuses light from the surface layers of the skin for a more even-toned and radiant complexion with a pearl-like luster.

Shiseido continues to bring the best in modern skincare with the two new Future Solution LX products and redefines your ability to have more beautiful skin.

Future Solution LX Superior Radiance Serum (30 mL) is suggested to use every morning after cleansing and softening.

Future Solution LX Total Protective Emulsion SPF18 (75 mL) is recommended to use every morning after cleansing and balancing skin.

Shiseido Cosmetics America, Inc.
www.shiseido.com

BEAUTY

Electrolysis Hair Removal Office Revamped Its Business

NY Electrolysis is an electrolysis hair removal salon in the Flatiron district. Electrolysis hair removal system is a method that applies direct currents to the base of the hair follicle and destroys the hair growth tissue. NY Electrolysis has moved to a new office in the landmark building on 23rd Street this November, and at its new location has expanded its services and offers acupuncture treatments. Two experienced acupuncturists, Carla Lescano, L.Ac. and Laisan Leung, L.Ac. provide complete healing and therapeutic treatments, which are effective for pain management, sports/occupational injuries, fertility, anxiety, sleeping disorder, internal/hormonal problems and migraines. They also conduct tui-na and consult and prescribe herbal medicine. "By teaming up with experts in the Eastern medicine, we can provide extensive and effective services. For example, hair removal for those suffering hypertrichosis caused by hormonal imbalance can be treated from various angles," says owner and electrolysis technician, Yuki Arai. The schedule for each therapist is Ms. Lescano (Wed, Thu), Ms. Laisan (Mon Thu) and Ms. Arai (Tue-Sat).

10 E. 23rd St. (bet. Madison Ave. & Broadway), Suite 220, New York, NY 10010
TEL. 212-673-4358 | www.electrolysisny.com

BOOK

Not an Ordinary Travel Guide to Japan

Visiting well-kept, centuries-old landmarks while enjoying super-modern technology and kitsch pop culture—traveling around Japan is like traveling through time. *COOL JAPAN A Guide to Tokyo, Kyoto, Tohoku and Japanese Culture Past and Present*, written by Sumiko Kajiyama, delves into each era and issue from a unique perspective. The ancient city of Kyoto is viewed from the perspectives of popular Japanese heroes including Hikaru Genji (the protagonist of Murasaki Shikubu's eleventh century novel, *The Tale of Genji*), Oda Nobunaga (a sixteenth-century warlord who introduced innovative cultural concepts and governing systems), and Sakamoto Ryoma (a reformer at the dawn of Japan's modernization in the mid-nineteenth century). The Tokyo section of the guide however presents a contrast between the traditional and futuristic elements of the city. The book also features the Tohoku region, which is often disregarded in guidebooks for foreign tourists, although it is historically and culturally rich. The region is described with an emphasis on its ancient aristocratic culture, poetry and folklore. With 470 color photos, 17 color maps, and more than 170 listings for tourist attractions, *COOL JAPAN* is a great travel guide but it is also a wonderful introduction to Japanese history and culture.

COOL JAPAN A Guide to Tokyo, Kyoto, Tohoku and Japanese Culture Past and Present
Published by Museyon Guides

Museyon Guides www.museyon.com

Whip up over 20 dishes in no time with Gyoza by Day-Lee Foods.

Convenient for Winter Home Parties.

Gyoza is very versatile and can either be pan fried, deep-fried or steamed in a microwave oven. Made without any preservatives, MSG or trans-fat, they come with chicken, pork, beef, shrimp and vegetable fillings. Cook all 5 flavors for a party or drop a few in a soup to warm up on a chilly night, gyoza is a crowd pleaser that will come in handy this winter!

[COOKING INSTRUCTIONS]

MICROWAVE
1. Submerge 6 - 8 potstickers in water for 10 seconds
2. Place potstickers in a microwave safe dish
3. Microwave for 2 - 2 1/2 minutes on high. Cooking time may vary depending on microwave.

PAN-FRY
1. Pour 1 tablespoon of oil into the fry pan at medium heat.
2. Put in frozen potstickers and fry for 2 minutes or until the bottom turns golden brown.
3. Pour 2 tablespoons of water into the fry pan and cover. *Please use caution when adding water to hot oil as oil will pop.
4. Adjust the heat from medium to low for 3 minutes or until water evaporates.

DEEP-FRY
In hot oil (350°F) cook frozen or thawed potstickers for 2 1/2 - 3 minutes or until golden brown. *Please use caution when frying as water or ice on potstickers will cause popping in the hot oil.

SOUP
Add frozen potstickers to any boiling soup or stock and cook for 3 minutes or until tender.

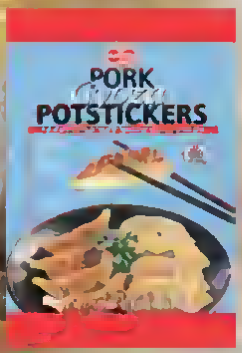
Gyoza for parties

Deep-Fry Gyoza

Gyoza in soup

Gyoza with hot sake

DayLeePride



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Japanese Home Cooking

08 O-znoi: A Japanese New Year's Soup with Regional Flavors

09 Japanese Home Cooking Recipe

From authentic Japanese dishes to Western style dishes with Japanese twists, 12 recipes using Japanese seasonings are introduced here.

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Jin Ramen / Kaname Japanese Restaurant / Komegashi too
Mikado / Setagaya / Ramen Takumi

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Chopticks NY Winter Gourmet 2013-2014 is now available for your smartphone. Just scan the QR code and search whenever you like

O-zoni: A Japanese New Year's Soup with Regional Flavors

In Japan, there is a custom of making *mochi* (rice cakes) for the New Year. They are used to create *kagami mochi* (one round mochi stacked on top of another, larger mochi, all topped with a small orange), which are usually placed in the household shrine. Mochi is also eaten during the New Year's holiday. Mochi is consumed in *o-shiruko* (sweet red bean soup) and as *abekawa* (or *kinako*) *mochi* (mochi coated with *kinako* [soybean powder] and topped with sugar) and *isobe mochi* (mochi coated with soy sauce and wrapped in nori), but it is most often eaten in o-zoni, a traditional savory soup featuring mochi and other toppings.

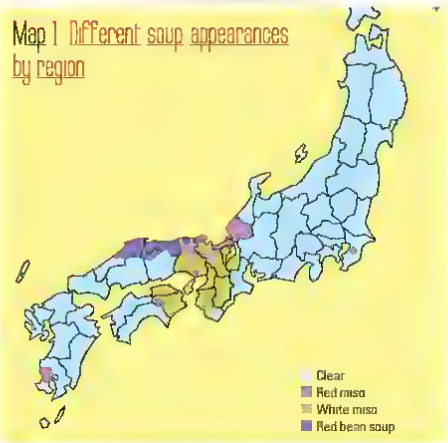
This soup might sound simple, but o-zoni is prepared in a variety of styles. Variables include the shape of the mochi, the cooking style, and the type of broth (dashi), which can be altered with seasonings and toppings. For example, one type of o-zoni has rectangular, grilled mochi rice cakes in a clear broth made with kombu (kelp) and seasoned with salt and topped with shrimp, shiitake mushrooms, and mitsuba greens, while another version has round mochi in a miso-flavored broth with *katsuobushi* (bonito flakes) and is topped with chicken, tofu, and spinach. O-zoni varies depending on the local harvest. The o-zoni in maritime regions, for example, use seafood for toppings, while mountainside versions feature meat and wild vegetables.

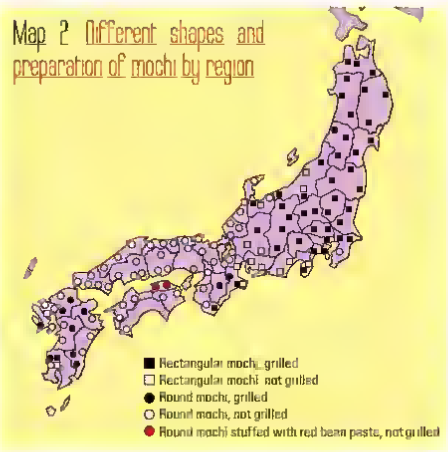
There is no locally developed o-zoni culture in the Hokkaido and Okinawa regions because their native people did not eat o-zoni. Today, people in Hokkaido eat o-zoni, but those habits were brought from the main islands when their ancestors migrated into the region. There is still no o-zoni eating culture in Okinawa.

If you would like to enjoy Japanese home-cooking during the New Year's holiday, o-zoni is easier to make than *osechi ryori* (traditional Japanese New Year's foods), which require a lot of preparation. O-zoni is simple. Take dashi broth (you can use store-bought dashi powder if you like), season it with either salt, soy sauce, or miso, add your favorite toppings and top it with store-bought mochi (which you can grill if you'd like). The only thing you need to think about is making sure your toppings are colorful and festive enough for your New Year's celebration. Creating your own family o-zoni recipe is an exciting way to start the New Year.

O-zoni Variables

Mochi shape: round or rectangular
Mochi preparation: grilled or "raw"
Soup appearance: clear or opaque
Dashi base: kombu, katsuobushi, dried sardines, shiitake mushrooms
Soup seasoning: salt or soy sauce for clear soups; miso (white, red, or mixed) for others
Other toppings: can include chicken, meatballs, tofu, shrimp, carrots, kamaboko (fishcakes), spinach, mitsuba greens, and yuzu (a citrus fruit)




Map 2 Different shapes and preparation of mochi by region
Rectangular mochi, grilled
Rectangular mochi, not grilled
Round mochi, grilled
Round mochi, not grilled
Round mochi stuffed with red bean paste, not grilled

Information source
http://www.omochi100.jp/kaibou/ozouni.html
http://www.konishi.co.jp/html/fujiyama/zouni/zouni/zouni_map.html
http://gurutabi.gnavi.co.jp/gourmet/1/105/1020/
http://www.jpnsport.go.jp/anzen/Portals/0/anzen/kenko/suryou/kondate/pdf/zounumap.pdf

Crabmeat Sauce Over Broccoli

[Ingredients] (Serves 4)
- ❑ 350 g (12 oz) Broccoli
- ❑ 100 g (3 5 oz) canned crabmeat
- ❑ 1 tsp minced ginger
- ❑ 3 tbsp Yamaki Mentsuyu
- ❑ Sesame oil to season
- ❑ 1 tbsp katakuri-ko (potato starch), Can be substituted with cornstarch
- ❑ ½ tbsp water
- ❑ A pinch of salt ❑ A splash of oil

[Directions]

1. Divide broccoli florets into small bunches, and add them into boiling water with a pinch of salt and splash of vegetable oil Once they are done, drain them and set aside

2. Remove cartilage from canned crabmeat and loosen the meat

3 Mix katakuri-ko and water well and set it aside

4 Heat sesame oil in a frying pan and saute ginger to release aroma

5 Add crabmeat and stir-fry

6 Add Yamaki Mentsuyu and bring to a boil

7 Add katakuri-ko and water mix to it and cook until the sauce turns clear and thickened.

8 Serve broccoli on a plate and pour the thick, clear crabmeat sauce over it.

Point You can substitute canned crab-meat with fake crabmeat fish cake. This beautiful and healthful main dish can be made with no hassle Ginger in the dish helps you warm up from inside. Perfect winter dish.

Yamaki Mentsuyu

Mentsuyu is a shoyu (soy sauce) base sauce for soba and udon noodles Yamaki Mentsuyu is specially made from freshly shaved katsuobushi (bonito flakes) and an aged base sauce which produces a refined umami and matured taste. Several different katsuoushi are blended for adding more layers of flavors It is a concentrated sauce and should be diluted when used.

www.yamaki.co.jp

Healthy GreeNoodle Yakisoba

[Ingredients] (Serves 1-2)
- ❑ 1 package GreeNoodle with Yakisoba Sauce
- ❑ 2 tsp vegetable oil
- ❑ 3 cabbage leaves
- ❑ 1/3 carrot
- ❑ 1 cup bean sprouts
- ❑ 2 asparagus spears
- ❑ 1/3 red pepper
- ❑ 2 florets broccoli

[Directions]

1. Cut vegetables into bite-size pieces.

2 Put GreeNoodle and dried vegetables included in the package in boiling water and cook for about 2 minutes.

3 Once it's done, drain it and set it aside.

4 Heat vegetable oil in a frying pan, add cut vegetables and stir-fry on medium heat for about 2 minutes

5 Add cooked GreeNoodle, dried vegetables and yakisoba sauce to the pan, and stir-fry for 1-2 min

Point You can add other toppings such as meat and tofu. If you use plain GreeNoodle, which does not contain pre-packaged sauce, you can make it Asian style with Pad Thai sauce and peanut oil or Italian style with olive oil, garlic and salt & pepper.

GreeNoodle

GreeNoodle is a dried noodle that contains super vegetable moroheiya. This centuries-old Egyptian vegetable contains twice the amount of fiber of spinach and pumpkin, 1 5 times more Beta carotene than carrot and 5 times more Calcium than spinach. GreeNoodle comes in plain with miso soup yakisoba sauce, shiitake soup and tom yum soup

www.greenoodle.com

Imo-Ni (Simmered Japanese Taro)

[Ingredients] (Serves 4)
- ❑ 2 lb satoimo (Japanese taro) ❑ ¾ lb beef, thinly sliced ❑ 1 scallion ❑ 1 pack eringi (trumpet mushrooms) ❑ 1 pack shiitake mushrooms ❑ 1 pack shimeji mushrooms ❑ 1 pack maitake mushrooms ❑ 1 pack nameko mushrooms ❑ 1 pack konnyaku (yam cake) ❑ 8 5 oz Kikkoman Hon Tsuyu ❑ 1 5 liter (50 7 oz) water

[Directions]

1. Peel satoimo and cut into bite-size pieces.

2 Cut scallion diagonally in ¼ inch width.

3 Divide eringi into 4 pieces by hand

4 Cut off the stems of shiitake mushrooms and slice thinly.

5 Cut off the stems of shimeji and maitake mushrooms and divide into small chunks

6 Blanch nameko mushrooms

7 Cut konnyaku into bite-size pieces

8 Mix Kikkoman Hon Tsuyu and water in a pot and bring to a boil

9 Add all the ingredients, reduce heat to low and simmer for 10 min Constantly remove the scum while simmering.

10 Add scallion and increase the heat to high. Once it comes to a boil, remove from the heat and serve

Point Since Kikkoman Hon Tsuyu contains umami-rich dashi broth, you don't need any other seasoning. The umami of Hon Tsuyu and that from beef and mushrooms make the dish more full-bodied

Kikkoman Hon Tsuyu

Kikkoman Hon Tsuyu is a multipurpose soup and sauce base for use in tempura dipping sauce broth for noodles and dipping sauce for noodles Made from Kikkoman soy sauce blended with four types of katsuobushi (bonito flakes) and kelp to add satisfying umami Mild yet full-bodied sweetness comes from selected brown sugar.

www.kikkoman.com

Myojo Style Stir-fried Ramen

[Ingredients] (Serves 2)
❑ 0.30 lb pork (or sausage), thinly sliced
❑ 1 carrot ❑ ½ cabbage ❑ 1 tomato ❑ 1-2 scallions, chopped ❑ Your favorite vegetables ❑ 2 tsp vegetable oil ❑ 2 tsp cooking sake ❑ 2 tsp Worcestershire sauce ❑ Black pepper to taste ❑ 1 package Myojo Japanese Style Noodles - Oriental Flavor (2 noodles and 1 concentrated soup base) ❑ 10 oz hot water ❑ 8.5 cup water

[Directions]
1. Cut pork (or sausage) into bite-size pieces.
2. Shred carrot and cut cabbage and tomato into bite-size pieces.
3. Heat pan with vegetable oil and stir-fry pork (or sausage) at medium to high heat.
4. Add carrot first, then cabbage, and finally tomato and keep stir-frying over high heat.
5. Sprinkle pepper and sake.
6. In a large pot, boil water and add noodles from the package for a minute, and then drain.
7. Add the noodles into the pan and keep stir-frying with meat and vegetables at medium.
6. Add concentrated soup base and hot water and keep stir-frying for about 30 sec. to 1 min.
9. Add Worcestershire sauce and mix well. Then remove it from the heat.
10 Serve on a plate and garnish with scallions.

Point **Noodles before stir-frying should be a little undercooked. You can use sesame oil for stir-frying for a nutty flavor.**

Myojo Japanese Style Noodles - Oriental Flavor
The package comes with thin ramen noodles and concentrated, salt-flavored, pantan (white and creamy soup) base. It can be enjoyed in both soup noodle and yaki-ramen (stir-fried noodle) styles. Yaki-ramen is a new, specialty noodle born in the Fukuoka region in Kyushu. It is unique in the way it is seasoned twice: first with ramen soup and then a strong flavor sauce like Worcestershire sauce. You can use anything for toppings, even the leftovers in the fridge. Quick to make and tasty to eat, it can be an accompaniment of sake.

Oden

[Ingredients] (Serves 4-6)
❑ 1 package Kibun no Kisetsu
(containing following ingredients*
1 broiled fish sausage
2 fried burdock roots wrapped in fish cake
2 steamed vegetables fish balls
2 fried fish cakes with tofu
1 fried fish cake with vegetables
2 fried fish cake balls
2 steamed fish cakes
2 fried fish cake balls with soybeans
2 fried fish cake balls with ginger
2 rectangle fried fish cakes
2 oval fried fish cakes
1 package concentrated soup)
❑ 1 liter (about 1 gallon) water

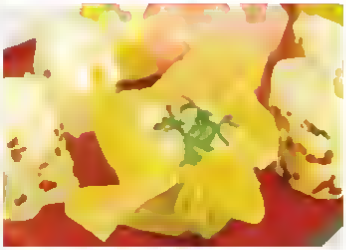
[Directions]
1. Cut ingredients into bite-size pieces.
2. Add concentrated soup and water in a pot and bring to a boil.
3. Add cut ingredients into the pot. Reduce heat to medium and simmer for 5-10 minutes.
4 Serve in a bowl with a bit of soup.

Point **Boiled daikon radish, konnyaku (konjac) and boiled egg are other standard ingredients of oden. When you add daikon radish and konnyaku, simmer at low heat for a longer time. Be careful not to boil it.**

Kibun no Kisetsu (Oden Set)
Kibun no Kisetsu is a ready-to-use package for making oden hot pot. The set comes in special concentrated soy sauce-flavored soup made with bonito flakes and kombu kelp, and as many as 11 varieties of processed fish cakes (fried, steamed and broiled) which are standard oden ingredients. Just cut the ingredients and simmer them to make hearty and plentiful oden.

www.kibun.co.jp/en

One-Bite Potato Salad Wrapped in Soy Crepe



[Ingredients]
(Serves 2-3)
❑ 1 sheet Soy Crepe
❑ 2 potatoes
❑ 1 slice ham, diced
❑ 2 tbsp milk
❑ 1 tbsp cream cheese
❑ ½ tbsp mayonnaise
❑ Salt and pepper to taste
❑ Chopped parsley to garnish

[Directions]
1. Mash peeled and boiled potatoes.
2. Mix mashed potatoes with milk, cream cheese and mayonnaise.
3 Add salt and pepper as you like.
4 Cut Soy Crepe into preferred shape and size.
5 Wrap the potato salad with Soy Crepe.
6 Top the wrapped potato salad with diced ham and chopped parsley.

Point **You can mix your favorite ingredients into potato salad to create your own recipe. There is no rule for wrapping styles. Also, Soy Crepe comes in 5 different colors, so you can play with combinations of the colors and toppings.**

Soy Crepe (Sushi Wrap)
Made with the finest quality egg and soy protein, the delicate Soy Crepe is an ideal substitute for nori seaweed. Sized equivalent to standard nori seaweed, each sheet is sufficient for two sushi rolls. Soy Crepe is also a great choice for a variety of modern and delicious snacks and entrees. Soy Crepe is ready to-eat and packaged in a shiny fresh re-sealable bag.

www.takaokayausa.com

Simmered Chicken with Root Vegetables

[Ingredients] (Serves 4)
❑ 0.44 lb chicken thigh ❑ 0.22 lb lotus roots
❑ 1 stalk burdock ❑ 1 carrot ❑ ½ boiled bamboo shoot ❑ 8 dried shiitake mushrooms ❑ 1 pack konnyaku (yam cake) ❑ Vegetable oil for stir-frying ❑ A dash of vinegar ❑ String beans to garnish ❑ 4 oz Kikkoman Hon Tsuyu ❑ 13.5 oz water

[Directions]
1. Cut chicken thigh into bite-size pieces.
2. Cut lotus roots into bite-size pieces and soak in vinegar water.
3. Cut burdock into bite-size pieces and soak in water.
4. Cut carrot and bamboo shoot into bite-size pieces.
5. Soak dried shiitake mushrooms. Once they absorb water, cut each into 4 pieces.
6. Cut konnyaku into bite-size pieces and boil.
7. Remove fiber from string bean, blanch and cut diagonally.
8. Heat oil in a pot, stir-fry chicken first, then add lotus roots, burdock, bamboo shoots, shiitake and konnyaku and keep stir-frying.
9. Add Kikkoman Hon Tsuyu and water and bring to a boil. Remove scum, cover with a drop lid and simmer.
10. Remove drop lid and simmer until liquid evaporates.
11. Serve in a bowl and sprinkle with string beans.

Point Slowly simmer for the ingredients to absorb all the goodness from the simmering soup.

Kikkoman Hon Tsuyu
Kikkoman Hon Tsuyu is a multipurpose soup and sauce base for use in tempura dipping sauce, broth for noodles, and dipping sauce for noodles. Made from Kikkoman soy sauce blended with four types of katsuobushi (bonito flakes) and kelp to add satisfying umami. Mild yet full bodied sweetness comes from selected brown sugar.

www.kikkoman.com

Soy Crepe Vegetable Roll Topped with Spicy Tuna

[Ingredients] (Serves 3)
❑ 1 sheet Soy Crepe ❑ 4 oz sushi rice (cooked rice seasoned with sushi vinegar) ❑ Your favorite seasonal vegetables (e.g., Cucumber, avocado, asparagus, etc.) ❑ 4 oz tuna, minced

Spicy Sauce
❑ 1 tbsp mayonnaise ❑ 1/2 tbsp sriracha hot sauce
❑ 1/2 tsp sesame oil ❑ Chive to garnish

Wasabi Aioli Sauce
❑ 1 tbsp wasabi ❑ 3 tbsp mayonnaise

[Directions]
1. Mince tuna meat.
2. Spread 4 oz of sushi rice evenly over a sheet of Soy Crepe.
3. Place your favorite vegetables on the center of the sheet. (Here we use lightly boiled asparagus along with thinly sliced avocado and cucumber)
4. Roll it up and cut it into bite size pieces.
5. Place them on plates and top with a tablespoon of minced tuna.
6. Mix Wasabi with mayonnaise to make Wasabi Aioli sauce and put it over top of spicy tuna.
7. Place an inch-long chive on top of it to garnish.

Point You can decorate this appetizer dish by using a different color of Soy Crepe. The recipe can also be used for temaki or handroll sushi. You can replace tuna with salmon. You can adjust the pungency of Wasabi Aioli sauce by increasing or reducing the amount of wasabi.

Soy Crepe (Sushi Wrap)
Made with the finest quality egg and soy protein, the delicate Soy Crepe is an ideal substitute for nori seaweed. Sized equivalent to standard nori seaweed, each sheet is sufficient for two sushi rolls. Soy Crepe is also a great choice for a variety of modern and delicious snacks and entrees. Soy Crepe's ready-to-eat and packaged in a stay-fresh resealable bag.

www.takaokayausa.com

Stir-Fried Shrimp with Broccoli

[Ingredients] (Serves 4-6)
❑ 1 stalk broccoli ❑ 1 scallion, minced ❑ 0.35 oz ginger, minced ❑ ¼ cup hot water ❑ A dash of salt ❑ A dash of sake ❑ 5 tbsp vegetable oil ❑ Salt and pepper to taste

(Mix A)
❑ 1 tsp sake ❑ 1 tsp katakuri-ko (potato starch)

(Mix B)
❑ 2 tbsp Kikkoman Oyster Sauce Red Label
❑ 2 tbsp water ❑ ½ tsp sugar ❑ 1 tsp sesame oil
❑ 1 katakuri-ko (potato starch)

[Directions]
1. Shell and devein shrimp, and coat it with mix A.
2. Heat 2 tablespoons of oil in a frying pan and stir-fry broccoli with a dash of salt and hot water. Once it's done, set aside.
3. Heat 3 table spoons of oil, stir-fry ginger and scallion until they release aroma.
4. Add shrimp, sprinkle sake over it and stir-fry until shrimp turns red.
5. Add broccoli and pour Mix B over it. Season it with salt and pepper as you like.

Point In order to enjoy plump shrimp and crisp broccoli textures, stir-fry them at high heat quickly.

Oyster Sauce Red Label
One of the great building blocks of Asian flavor, oyster sauce is ideal for Chinese, Thai and Vietnamese dishes as well as all kinds of creative Asian foods, like rice bowls, wraps, sandwiches and salads. Rich thick Kikkoman Oyster Sauce is made from the natural liquor extracted from fresh oysters. Its savory flavor is balanced with a touch of sweetness and it is thickened to add body and an attractive sheen. There are no harsh or fishy flavors, like you might find in some oyster sauces.

www.kikkomanusa.com

Tomato and Onion Salad

[Ingredients] (Serves 4)
- ❑ 1 onion
- ❑ 4 tomatoes
- ❑ Parsley leaves to garnish
- ❑ Kikkomen Ponzu or Kikkomen Lime Ponzu to serve

[Directions]

1. Slice onion and soak in water to remove bitterness.
2. Make a shallow crosscut on the bottom of tomatoes and blanch them.
3. Peel skin of the tomatoes and make a deep crosscut from the top.
4. Mince parsley leaves.
5. Serve each tomato on a plate, top with onion and sprinkle parsley.
6. Pour as much Kikkomen Ponzu on as you like.

Point

You can be creative about serving styles. You can cut tomatoes into small pieces, toss with sauce and dress with ponzu, for example. The ponzu has no oil content, so it is a healthy substitute for dressings. If you want more full-bodied flavor, you are free to add oil. Sesame oil makes it a Chinese style dish while olive oil adds Mediterranean flavor. The citrus flavor of Kikkoma Ponzu arouses your appetite.

Kikkomen Ponzu (Left)
Kikkomen Lime Ponzu (Right)
This citrus seasoned soy sauce and dressing has been popular in Japan for years. Ponzu can be used right from the bottle as a dipping sauce or as an ingredient in a variety of delicious recipes. Whisked together with a small amount of oil it becomes a flavorful dressing for Refreshing Cold Noodle Salad. Or, try using it to flavor soups such as Hot & Sour Noodle Soup or entrees such as Steamed Fish with Ponzu.

www.kikkoman.com

Tsukemen with Bacon and Seasoned Egg

[Ingredients] (Serves 2)
- ❑ 1 package Yamachan Ramen NOUKOU TONKOTSU SHOYU (contains 2 packs of noodles and 2 packages concentrated soup)
- ❑ 16 oz soy sauce ❑ 16 oz mirin ❑ 16 oz water
- ❑ 4-5 slices bacon ❑ 2 boiled eggs
- ❑ Chopped scallion to garnish ❑ 4 oz hot water

[Directions]

1. Stack up 4-5 slices of bacon and tie them together.
2. Put soy sauce, mirin, water and the bacon in a pot and turn on the heat.
3. When it comes to a boil, remove from the heat and marinate the bacon and boiled eggs for 10 min.
4. Unravel noodles, put them into boiling water and cook for 4 min.
5. Once it's done, drain and wash in running, cold water and drain again.
6. Put soup base in a cup and add hot water.
7. Remove eggs and bacon from the marinade and slice them.
8. Arrange noodles on a plate and top with eggs, bacon slices and chopped scallions.

Point

Cooking time for noodles is so important, so use kitchen timer to count exactly 4 minutes. If you find the soup is a little salty, add 1 teaspoon of vinegar and 1 (or 2) pinch(es) of sugar. If you like, you can warm up the bacon in a microwave for about 20 seconds.

Yamachan Ramen NOUKOU TONKOTSU SHOYU Yamachan Ramen Noukou Series
Made in Japan with carefully selected, high quality ingredients, Yamachan Ramen Noukou Series allows you to cook restaurant quality ramen noodles at home easily. It comes in original medium thick, curly noodles with soup base. There are three soup base varieties, shoyu, miso and tonkotsu. shoyu flavors. The dish introduced above uses tonkotsu shoyu flavor which boasts creamy pork bone broth with umami rich shoyu.

http://yamachanramen.com/whats-up-yamachan/english/index.html

Udon Noodle

[Ingredients] (Serves 4)
- ❑ 4 packages frozen or dry udon noodles
- ❑ 4 fresh shiitake mushrooms, medium size
- ❑ 8 slices *kamaboko* (Japanese *surimi* fish cake)
- ❑ 2 green onion
- ❑ 4 snow peas
- ❑ 1/2 cup Mizkan Bonito Flavored Soup Base (Oigatsuo Tsuyu)
- ❑ 4 cups water

[Directions]

1. Clean and cut off stem portions of mushrooms and cut the rest in half.
2. Microwave sliced mushrooms for 1 minute.
3. Wash green onion and slice it into 1-inch length.
4. Parboil snow peas in salted, boiled water for a couple of minutes. Set them aside.
5. In a large pot, mix 4 cups of water and Mizkan Bonito Flavored Soup Base and bring to boil.
6. Add cooked mushroom slices, *kamaboko* slices, and chopped green onion. Bring to a boil.
7. Meanwhile, boil the udon noodles in a seperate pot until done, and drain.
8. Place the noodles in seperate bowls and top each with the vegetables and *kamaboko*.
9. Pour the soup over it to serve hot.

Point

For dipping of cold noodle, add three parts water to one part Mizkan Bonito Flavored Soup Base. For hot noodle soup, add eight parts water to one part Mizkan Bonito Flavored Soup Base.

Mizkan Bonito Flavored Soup Base (Oigatsuo Tsuyu)
Mizkan Bonito Flavored Soup Base is a concentrated soup base that can be used for a variety of traditional Japanese dishes. Made from soy sauce and bonito flavoring, it is an important condiment for makeup soup of Japanese noodles like udon, soba and soumen. It is also great as a dipping sauce for tempura seasoning for donburi (Japanese bowl dish) or soup base for oden (Japanese pot dishes with *surimi* fish cakes). Mizkan Bonito Flavored Soup Base can be a wonderful substitute for soy sauce as well.

www.mizkan.com

A bonito flake maker Yamaki's ichiban dashi that meets their highest standards.

MENTSUYU

This twice concentrated noodle soup base is delicate and flavorful with a wonderful aroma. A blend of different bonito flakes is used to extract ichiban dashi (first brewed stock) and it is mixed with Yamaki's original aged kaeshi (rose sauce).

SOUP GYOZA

[INGREDIENTS]

Nappa cabbage	7oz
Ground pork	3.5oz
Japanese scallion	½ stalk (minced)
Gyoza wrapper	20
Bok Choy	1 small bunch (3oz)

-A-

Ginger	½inch (grated)
Mentsuyu	1Tbs
Sesame seed oil	½Tbs
Salt and pepper	as needed

-B-

Water	3½ cups
Mentsuyu	6 Tbs
Sesame seed oil	to taste

[HOW TO COOK]

1. Shred nappa cabbage and massage it with salt (not included in the ingredient). Drain the moisture and place it in a large bowl.
2. Combine ground pork, scallion and A, and mix well. Fold about 1 tablespoon of the mixture in each gyoza wrapper.
3. Separate the bok choy and cut the large stalks in half.
4. Add B in a pot and bring it to a boil. Insert 2 and 3 in the pot and simmer under medium heat until cooked through.

KAPPO SHIRO DASHI

Shiro dashi is made from light soy sauce and ichiban dashi. Yamaki's Kappo Shiro Dashi has a savory bonito flavor and a heady aroma that is extracted from freshly shaved bonito flakes. It can be used in a wide variety of dishes to add the flavor of traditional Japanese cuisine.

JAPANESE-STYLE FONDUE WITH HEATED VEGETABLES

[INGREDIENTS]

Lotus root	1
Taro root	3
Carrot	1/2
Konnyaku	1/2
Hanpen	1
Shrimps (deshelled)	4
Scallops	4
Quail eggs (boiled)	4
Bok Choy	1 small bunch (3oz)

-A-

Milk	1cup
Kappo Shiro Dashi	2 Tbs
Corn starch	2 Tbs
Pizza cheese	1.6oz
Macaroni	5.3oz
Black pepper	to taste

[HOW TO COOK]

1. Peel the lotus root and cut it into bit size pieces. Soak in a vinegar solution and boil. Slice the taro roots, chop the carrots, cut the konnyaku into the size similar to the lotus root and boil them in separate pots. Pan sear the hanpen until golden brown and cut it also into bite size pieces. Parboil the shrimps and the scallops.
2. To make the cheese sauce, add A in a pot and mix it thoroughly. While continuing to stirrer constantly, cook it under medium heat. Once the mixture is hot, add the cheese half at a time, until it becomes smooth.
3. Insert the quail eggs and all the ingredients from 1 into the cheese sauce. Mix until everything is incorporated and heated through.
4. Add the cooked Marconi pasta and mix well. Sprinkle some black pepper to finish off and serve.

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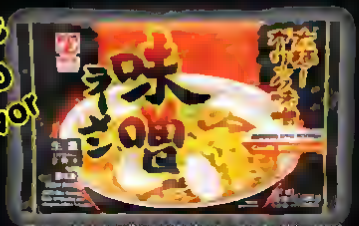
Garlic Miso Flavor



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129 E 47th St (bet. 3rd & Lexington Ave.) 212-755-7360 — Japanese

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12 E 41st St (bet. 5th & Madison Ave) 646-380-6280 — Japanese

TOMIYA*
239 E 53rd St (bet. 2nd & 3rd Ave) 212-510-7311 — Japanese

H Mart Han Ah Reum
25 W 32nd St (bet. 5th Ave & Broadway) 212-465-3263 — Korean

Woorijip
12 W 32nd St (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333 — Other

M2M E Village*
55 3rd Ave (bet. 10th & 11th St) 212-353-2696 — Japanese

Sonnse Mart Astor Pl*
4 Stuyvesant St 2 Fl (bet. 9th St & 3rd Ave) 212-598-3040 — Japanese

Tokyo Mart*
91 Mulberry St (bet.Bayard & Canal St) 212-962-4922 — Japanese

Pearl River Mart*
477 Broadway 2 Fl (bet. Grand & Broome St) 212-431-0002 — Chinese

Sonnse Mart SoHo*
494 Broome St. (Wooster St. & W Broadway) 212-213-0033 — Japanese

Midonya*
167 N9th St Brooklyn NY 11211 718-599-4590 — Japanese

Family Market*
29-15 Broadway Astoria NY 11106 718-956-7925 — Japanese

H & Y Marketplace
150-51 Northern Blvd Flushing NY 11354 718-461-1911 — Korean

H Mart Northera 156
156-40 Northern Blvd Flushing NY 11354 718-668-0005 — Korean

H Mart Northern Blvd
141-40 Northern Blvd Flushing NY 11354 718-358-0700 — Korean

H Mart Williston Park*
400 Hillside Ave Williston Park, NY 11596 516-869-0270 — Korean

H Mart Woodside
55-16 Woods de Ave Flushing, NY 11377 718-446-0756 — Korean

Sakura-ya
73-05 Austin St. Forest Hills NY 11375 718-268-7220 — Japanese

Tokyo foods*
45-08 44th St Sunnyside 212 956-4096 — Japanese

H & Y Marketplace
478 Plainview Rd Hicksville NY 11801 516-935-4041 — Korean

H Mart Great Neck*
435 Great Neck Rd. Great Neck, NY 11021 516-482-3113 — Korean

Nora Japanese Foods*
169A Main St. Port Washington NY 11050 516-883-1836 — Japanese

Shin Nippon Do*
63 Mineola Ave Roslyn Heights NY 11577 516-625-1914 — Japanese

DAIDO
522 Mamaroneck Ave White Plains NY 10605 914-948-6735 — Japanese

Fuji Mart Scarsdale*
816 White Plains Rd Scarsdale, NY 10583 914-472 1468 — Japanese

H Mart Hartsdale*
371 North Central Ave Hartsdale NY 10530 914-946-8868 — Korean

Kem Sen Foods*
22 Barker Ave White Plains NY 10601 914-428-4500 — Korean

NIJIYA Market*
18 N Central Ave Hartsdale NY 10530 914-949-2178 — Japanese

Dishinbo*
283 Halstead Ave Harrison, NY 10528 914-835-4390 — Japanese

Asian Market*
91 Colvin Ave Albany NY 12203 518-452-8166 — Chinese

Feeling fine*
3716 Park Avenue Wheehawken NJ 07086 201 713-3899 — Japanese

H & Y Marketplace
1 Remsen Pl Ridgefield NJ 07657 201 343-7400 — Korean

H & Y Marketplace
433 S Washington Ave Bergenfield NJ 07621 201-384-0288 — Korean

H Mart Cherry Hill
1720 Marlton Pike E Cherry Hill NJ 08003 856-489-4611 — Korean

H Mart Englewood
25 Lafayette Ave Englewood NJ 07631 201-871-1822 — Korean

H Mart Little Ferry
280 Bergen Tpke Little Ferry NJ 07643 201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave Ridgefield NJ 07657 201-343-3600 — Korean

J MART
44 Chestnut St Ridgewood NJ 07450 201-857 5738 — Japanese

Mitsuwa Marketplace*
595 River Rd Edgewater NJ 07020 201 941-9113 — Japanese

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 201-670-0982 — Japanese

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich, CT 06870 203-698-2107 — Japanese

Million Asian Market
15 Orange St New Haven CT 06510 203-782 1234 — Other

Meido*
36 N Narberth Ave Narberth PA 19072 610-747-0567 — Japanese

Tokyo Japanese Store
5856 Ellsworth Ave Pittsburgh PA 15232 412-661 3777 — Japanese

SAKE

Gotham Wines & Liqeors*
2517 Broadway (bet 93rd & 94th St.) 212-932-8990 — Sake/ Skocku

Nancy Wine's
313 Columbus Ave (bet. 74th & 75th St) 212-877-4040 — Sake/ Shochu

Garnet Wine & Liqeors*
923 Lexington Ave (at 68th St) 212 772-8211 — Sake/ Skochu

Mister Wright*
1593 3rd Ave (bet. 89th & 90th St) 212 722-4564 — Sake/ Shuchu

Ambassador Wine & Spirits*
1070 2nd Ave (at 54th St) 212-421-5078 — Sake/ Shochu

Beekman Liquors
500 Lexington Ave (bet 47th & 48th St) 212 759-5857 — Sake

Landmark Wine*
157 W 23rd St (bet. 6th & 7th Ave) 212 242 2323 — Sake/ Shochu

MJK liquor
151 3rd Ave (bet 15th & 16th St) 212-475-9168 — Sake/ Shochu

Union Square Wine & Spirits*
140 4th Ave (at 13th St) 212-675-8100 — Sake/ Shochu

Astor Wines & Spirits
399 Lafayette St (at 4th St) 212-674-7500 — Sake/ Shochu

SAKAYA*
324 E 9th St (bet 1st & 2nd Ave) 212-505-7253 — Sake/ Shochu

Warehouse Wines
735 Broadway (bet Waverly St & Astor Pl) 212 982 3770 — Sake/ Shochu

East Village Wine
153 Stanton St (bet. Attorney & Clinton St) 212-358-7700 — Sake

New York Wine Exchange
5 Broadway (bet Battery Pl & Morris St) 212-422-2222 — Sake/ Shochu

September Wines & Spirits
100 Stanton St (at Ludlow St) 212 388-0770 — Sake

Gronyette Wine*
151 Grand St (bet Crosby & Lafayette St) 212-925-1230 — Sake/ Skocku

Smith and Vine
255 Smith St (bet Sackett & Degraw St) 718-243-2964 — Sake

Allendale Wine & Liqeors
101 W Allendale Ave Allendale, NJ 07401 201-327 7865 — Sake/ Shochu

Delite Seper Market
420 Washington St. Hoboken NJ 07030 201-420-7600 — Sake/ Shochu

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55-30 46th St Maspeth NY 11378 718-729-8968 — Food

Deiei Trading Co , Inc *
14-60 128th St College Point NY 11356 718-539-8100 — Food/ Sake

Paleowong Trading
42-04 34th Ave Woodside NY 11377 718-507 8620 — Sake

JFC Interaational Inc *
55 Wilcat Way Linden NJ 07036 908-525-8400 — Food/ Sake

Nishimoto Trading Co., Ltd.*
802 Washington Ave Carlstadt, NJ 07072 201-804-1600 — Food/ Sake

NY Mutual Trading Co., Ltd *
25 Knickerbocker Rd Moonachie, NJ 07074 201 933-9555 — Food/ Sake

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Cook Chinese Dishes Like a Pro with Kikkoman Seasonings

Well-known Japanese seasoning manufacturer, Kikkoman, not only provides seasonings for Japanese cuisine but also for other Asian cuisines. While some are universally used throughout Asian food cultures, such as soy sauce and rice vinegar, some come from specific food cultures, such as sriracha sauce from Thailand and unagi and wasabi sauces from Japan. But there is no rule for mixing and matching them to creat dishes. Here, the executive chef of Golden Unicorn Restaurant, Roger Luo, created Cantonese dishes by using multiple Kikkoman products. Enjoy the vibrant and vigorous flavors from the heart of Chinatown at home.

Yamato Sea Bass

(Ingredients)

- ❑ Kikkoman Aji-Mirin Manjo Sweet Cooking Rice Seasoning
- ❑ Kikkoman Unagi Sushi Sauce
- ❑ sea bass
- ❑ salt
- ❑ sake and sugar

Note: The portion of each ingredient and ratio of each mixed sauce are not specified. Please use the amount of each ingredient according to your taste.

(Directions)

1. Chop the sea bass into bite size pieces and sprinkle sea salt

2. Put the sea bass in a gas oven and roast for 5 minutes *

3. Pre-heat another oven at 400°F

4. Transfer the sea bass to the pre-heated oven and roast for 6 minutes **

5. Prepare the bass sauce in the meantime. Mix Kikkoman Soy Sauce, Kikkoman Aji-Mirin Manjo Sweet Cooking Rice Seasoning, sake, Kikkoman Unagi Sushi Sauce, and sugar in a bowl. stir until the sugar is completely dissolved

6. Pour the sauce on the freshly cooked sea bass evenly and serve

*If you don't have a fire oven, you can use a regular oven.
**If you have only one oven, roast the sea bass in the oven for 11 minutes

The Palace Duck

(Ingredients)

- ❑ Kikkoman Wasabi Sauce
- ❑ Kikkoman Soy Sauce
- ❑ Kikkoman Oyster Sauce
- ❑ duck neck
- ❑ red distillers grain
- ❑ vinegar ❑ sugar
- ❑ chicken extract
- ❑ cornstarch
- ❑ water and oil

Note: The portion of each ingredient and ratio of each mixed sauce are not specified. Please use the amount of each ingredient according to your taste

(Directions)

1. Mix red distiller's grain, vinegar, and Kikkoman Wasabi Sauce in a bowl.

2. Marinate the duck neck into the mixed sauce for 4 hours

3 Fry the marinated duck neck in medium heat until the color changes to a nice brown color

4. Put the duck neck, Kikkoman Soy Sauce, Kikkoman Oyster Sauce, sugar, and chicken extract in a pot and simmer at low heat for 1 hour

5 Dissolve 2 teaspoons of cornstarch into water. add the mix into the pot and stir for about 1 minute until the sauce thickens and becomes clearer

Tai Po Taro Rib

(Ingredients)

❑ Kikkoman Wasabi Sauce ❑ Ponzu Citrus Seasoned Dressing & Sauce ❑ Kikkoman Rice Vinegar ❑ Kikkoman Soy Sauce ❑ Kikkoman Sriracha Hot Chili Sauce ❑ Kikkoman Aji-Mirin Manjo Sweet Cooking Rice Seasoning ❑ pork ribs ❑ taro ❑ garlic ❑ sugar ❑ red vinegar ❑ ketchup ❑ tapioca starch ❑ satay sauce ❑ Shanxi Black vinegar ❑ cornstarch ❑ water and oil

Note: The portion of each ingredient and ratio of each mixed sauce are not specified. Please use the amount of each ingredient according to your taste.

(Directions)

1. Mix the satay sauce, Kikkoman Wasabi Sauce and Kikkoman Ponzu Citrus Seasoned Dressing & Sauce in a bowl

2. Cut the pork ribs into bite-sized pieces

3. Marinate the cut ribs in the mixed sauce for 20 minutes

4. Coat the ribs with tapioca starch

5. Deep-fry the ribs in medium heat, and set aside

6. Chop the taro into bite-size cubes and coat with cornstarch

7. Deep-fry the taro in medium heat

8. Mix the Kikkoman Rice Vinegar, red vinegar, ketchup, garlic, sugar, Kikkoman Soy Sauce, Shanxi Black vinegar, Kikkoman Sriracha Hot Chili Sauce, water, Kikkoman Aji-Mirin Manjo Sweet Cooking Rice Seasoning, and sake in a bowl

9. Serve the ribs and taro on a plate and pour the mixed sauce over evenly

Comments from Chef Lin

At the Golden Unicorn, we use a dozen Kikkoman products and soy sauce and oyster sauce are some of the most highly used ones. There are several reasons why I like their products, but I particularly like the consistency in quality. If ingredients are consistently tasty, we can always serve great dishes in our restaurant. So, Kikkoman products definitely contribute to the success of our dishes.

Golden Unicorn Restaurant
18 East Broadway
(bet. Market & Catherine Sts.)
New York, NY 10002
TEL: 212-941-0911
www.goldenunicornrestaurant.com

Enjoy Cooking at Home with kikkoman

Add these Kikkoman seasonings to your kitchen shelves

Soy Sauce

All-purpose Kikkoman Soy Sauce is naturally brewed from wheat, soybeans, water and salt. Like fine wine, Kikkoman Soy Sauce is aged for several months to develop its characteristic rich, yet mellow flavor, appetizing aroma and distinctive reddish-brown color. Besides using it in traditional Asian dishes, try it in mainstream American foods, classic Mediterranean dishes or exotic Caribbean cuisine.

Rice Vinegar

The higher vinegar content of white rice vinegar makes it the best choice for sweet and/or tangy dishes, for salad dressings and for pickling vegetables.

Oyster Sauce Red Label

Made from the natural liquor extracted from fresh oysters, its savory flavor is balanced with a touch of sweetness, and it is thickened to add body.

Ponzu Lime

Something new and exciting for lime lovers. Ponzu Lime makes an excellent marinade for skirt steak, shrimp fajitas and any dish that calls for a little hint of fresh lime.

Wasabi Sauce

Turn up the heat on vegetables & sandwiches with spicy, creamy flavored dips & salad dressing. Put more zing in steaks, burgers and chicken.

Sushi-sauce (Unagi-tare)

A versatile glaze and condiment for sushi, grilled foods and more. It's pre-thickened to give foods an attractive sheen and rich, sweet-savory flavor.

Sriracha Hot Chili Sauce

The distinct flavor of chili peppers and Asian spices makes it a spicy condiment on fries, burgers, soups and dips.

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We are open! January 1st, 2014 Store Hours: 10AM-5PM

New Year's Day Event Shuttle Bus runs every 30 minutes from Gate 51 at Port Authority Bus Terminal in Midtown. Please check the schedule via website.

1. **10:00 AM ~** ETO Ornament Giveaway (2014 is the Year of the Horse)
2. **10:00 AM ~** FUKU-BUKURO (Lucky Bag) Sale
3. **10:00 AM ~ & 10:45 AM ~** Taiko Drumming Performances by Hiro Kurashima of Taiko Masala and Suwadaiko.
4. **11:50 AM ~** SHISHIMAI Lion Dance Performance
5. **12:00 PM ~** MOCHI-TSUKI Mochi Pounding Performance & & Free Mochi Samples

What is your Zodiac Animal?
If you were born in: ... 1906, 1918, 1930, 1942, 1954, 1966, 1978, 1990, 2002.. ,
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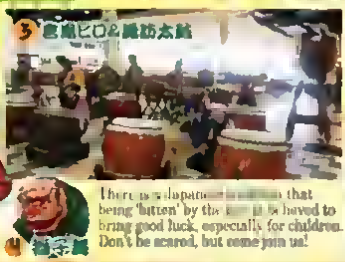

Mitsuwa MARKETPLACE 595 River Road Edgewater, NJ 07020 201-941-9113 Shuttle Bus Schedules, Bi-weekly Flyers, Event Info, etc. all available at www.mitsuwa.com/english/

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Hon Hamachi is specifically raised to cultivate the tastiest and healthiest type of yellowtail. The combination of larger and lower density cages and wholesome feed and more than 50 years of experience, technical skill allows for these fish to grow in a more desirable manner. The larger cages allow for more exercise which promotes an even distribution of fat throughout the body, which essentially yields tastier fish.

Other traders may approach restaurants saying...

"The label is different, but it s the same as Hon Hamachi."
"It s made by the same method of growing."
"It comes from the same place."
"It has the same quality.."
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Let's Eat the Season ~Crab~

As the cold winter approaches, many Japanese people are getting excited about eating crabs. King crabs, stone crabs, and snow crabs are their favorite winter delicacies and are used in diverse ways, such as in sashimi and tempura, or are simply boiled. Since the flavor and color of crab are both so subtle, crab is usually seasoned very lightly. Keeping this in mind, Misako-sensei has created a beautiful and festive dish that is perfect for your New Year's celebration. By using canned crabmeat, you can skip complicated preparation steps, and since this sushi is made in the *oshizushi* (pressed sushi) style, it is easy enough to prepare with children. Enjoy this gorgeous and flavorful treat in the yeat to come.

Pressed Sushi with Crab

[INGREDIENTS] (Serves 3–4)

- ❒ 6 cups cooked rice
- ❒ 1/4 cup sushi vinegar
- ❒ 2–3 cups cooked crabmeat
- ❒ 10 shiso leaves
- ❒ 1/4 cup *ikura* (salmon roe)

[DIRECTIONS]

1. Mix sushi vinegar into warm, cooked rice.
2. Cut shiso leaves into thin strips.
3. Divide crabmeat, shiso, and sushi rice into 3 portions
4. At the bottom of the container, spread 1 portion of crabmeat evenly.
5. Sprinkle some shiso leaves onto it
6. Spread some sushi rice evenly
7. Cover with plastic wrap and press down gently but firmly with your palm. Then remove the plastic wrap.
8. Repeat steps 4 through 7 twice.
9. Make sure the sushi is pressed well so that it won't fall apart when removed from the container.
10. On a cutting board, flip the pressed sushi so that first layer of crabmeat is now on top.
11. Cut into pieces sized to your choosing and decorate them with some ikura

Sushi-zu [Sushi vinegar]

Sushi-zu is special vinegar used for making sushi rice. It is made by blending rice vinegar, sugar, and a little bit of salt. When it coats the rice, it gives it a nice flavor and glaze and also keeps the rice from becoming hard. You can make it yourself from scratch, but it needs to be heated up once to dissolve the sugar and salt and then cooled down before mixing it into freshly cooked rice. (You'll need to make it in advance.) If you would like to avoid this hassle, sushi-zu is also available in stores.

TIPS This sushi is super easy and quick to make yet also very festive-looking. You can purchase precooked crabmeat at the fish store. You can also substitute anything you would like such as shrimp, lobster, or even smoked salmon for crabmeat. Enjoy!

MISAKO SASSA
Japanese cooking instructor/food consultant
Misako teaches authentic Japanese cooking, focusing on simple, delicious and healthy home-style cooking using seasonal and local ingredients.
Website: Japaneseculinaryacademyny.com
Cooking videos: mylpage.com

WAGYU: A Culinary Treasure Refined by Japanese Culture

Steak, barbecue and hamburger—Without a doubt Americans are beef lovers. Just as they crave aged Black Angus prime beef, they are also seeking well-marbled Kobe beef and washugyu (American-raised, Japanese-style beef), which are both becoming household names today. But what about "Wagyu"? Wagyu refers to Japanese indigenous breeds of beef cattle that are raised in Japan. Its remarkably well-marbled meat—much more so than Washugyu— is a masterpiece and a result of Japanese craftsmanship, culinary culture and technology. Here we decipher the world-class delicacy that is still somewhat mysterious to American consumers.

Development of Beef Raising and Eating Culture

Japan currently exports Wagyu to the United States and seven countries in Asia as of September 2013. To understand why Wagyu attracts so much global attention and how the Japanese developed such a tasty beef, a good place to start is with its history.

It is said that cattle that had been domesticated on the continent were brought to Japan around 400 BC, but it was not until the late 19th century that the Japanese started to raise cattle for eating. For a long time, the Japanese had used cattle for farming and as draft animals. You might have seen picture scrolls from the Heian Period (794-1185) that show scenes of oxen drawing lavishly decorated carriages for nobles.

Eating beef cattle had not been common in Japan due to the fact that cattle were valuable and indispensable farming animals, and partially due to a religious background that prohibited an animal meat diet. However, after the country abandoned national isolation at the end of the Edo Period (1603-1868) the Japanese lifestyle drastically changed and became more Westernized. This social transformation boosted meat-eating habits, and it is reported that 558 gyunabe (beef hot pot) restaurants had opened in Tokyo by the year 1877.

During the Meiji Period (1868-1912), breed improvement for edible beef cattle became actively performed in various locations, and as a result stable production of Japan's Wagyu with the best meat quality became possible. There are mainly four breeds of beef cattle raised in Japan: Japanese Black, Japanese Brown, Japanese Shorthorn and Japanese Polled (the features of each are indicated below). With continuing efforts towards breeding with excellent pedigree, Wagyu has reached the highest level in the world today.

Beautifully marbled Wagyu melts like butter in your mouth. The fat of Wagyu is known for its high content of oleic acid, which has an abundance of health benefits and contributes to its good taste.

High Standard Safety Measures and Traceability

Wagyu not only boasts world-class flavor and quality, but it is also produced under high standards of hygiene control. In the event of an accident, there is a registration database that can be used to track the history of the beef from the birth of the cattle onward.

All beef cattle raised domestically have a ten-digit individual identification

In addition to roughage such as grass, straw and concentrate, cattle are fed by a fiber-rich silage, which is indispensable for developing marbling and white color of fat.

number. Based on the law, the government manages these numbers and the National Livestock Breeding Center provides information on the date of birth, breed, sex, history of the dam, history of movements, fattening period, meat processing plant, and date of slaughter as a "Service of Individual Identification Information for Cattle." In this way, a system is in place to ensure that production areas and breeds can be confirmed and their misrepresentation prevented, and that incidents can be traced with certainty.

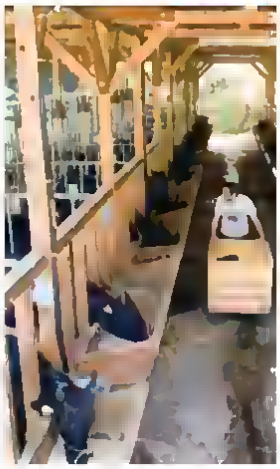
As a method of farm hygiene control, Japan has started to apply HACCP (Hazard Analysis and Critical Control Points) at Japanese farms. One application of HACCP methods, such as those in food manufacturing processes at farms, is a hygiene control system that is aimed not only at removing pathogens and microorganisms but also controlling injection needle contamination and leftover antibiotics, securing safety and enhancing productivity, and enabling sustainable improvement.

Many meat-cutting plants for Wagyu have ISO (International Organization for Standardization) or SQF (Safe Quality Food) programs and certifications from strict quality control systems such as HACCP to deliver safe, secure food to consumers.

Raised One by One Like Part of the Family

One of the most important factors in producing the beautiful marbling of Wagyu is how they are raised. Wagyu cattle are raised by farming households from birth until about seven to ten months and then auctioned at calf markets, after which time they are fattened until they become about 700 kg (1543 lb) in weight and then sold.

Weaned immediately after birth, calves are raised with high levels of care. They are given artificial milk individually and covered with handmade calf jackets when the weather gets cold. Rather than being raised in large-scale feedlots, they are given individual names, raised in cattle barns, and nurtured just like the farmers' family members. In addition to raw food such as grass and rice straw, cattle are fed on whole crop silage. This feed is indispensable for promoting marbling and whitening the color of fat.



Heifers for breeding and pregnant heifers are grazed so that they can give birth to healthy calves.

Registration Certificate

Calves are individually registered and their information is put on record for the purpose of compiling basic information for breed improvement. Calves are inspected for registration in their production area within four months from birth, during which time their documentation, identification of individual calves, and the presence of abnormalities are checked. This registration includes information on the dam and the bull, going back for up to three generations, and provides details on traceability.

Yield and Meat Quality Based Grading System

There is a unique grading system found only in Japan which objectively judges Wagyu quality. The grading system meets the standards of the Japan Meat Grading Association, the only organization authorized by the Japanese government.

Grading is divided into the two main categories of yield grade and meat quality grade. For meat quality grading, a five-step evaluation is made based on the following four points: 1. Marbling, 2. Color and luster of meat, 3. Firmness and texture, and 4. Fat color and quality, with the fifth grade as the highest standard.

Yield scores are an assessment of the volume of yield percentages comprising the meat. These are derived through a calculation method, with the yield score of A representing above average, B average, and C below average. The combined evaluation of these values creates the final meat grade, such as A5 and B4.

The Secrets to the Tasty Flavor of Wagyu

Tender, succulent, buttery and rich—Wagyu's deliciousness is superb in all elements of texture, flavor, and aroma. Its characteristic "Wagyu beef aroma" is especially unique in the way it is reminiscent of the sweetness of peaches and coconuts, and how it spreads in your mouth while you chew the meat. This Wagyu beef aroma has been found to be strongest when the meat is heated to 80 degrees Celsius after dry aging. The temperature actually matches the optimal temperature for sukiyaki (pictured above), a typical Wagyu dish. Scientifically, once the Wagyu beef aroma is released by heating it remains within the meat, and as a result it is enjoyed again and again while chewing, even at cold temperatures. The combination of this aroma and the mild texture of marbled meat is what creates the highest quality of taste. Also, Wagyu fat is known to have a high oleic acid content which is reported to promote the proliferation of intestinal good bacteria that helps improve the immune system.

Standard Grades and How They are Displayed

Yield Grade	Meat Quality Grade				
	5	4	3	2	1
A	A5	A4	A3	A2	A1
B	B5	B4	B3	B2	B1
C	C5	C4	C3	C2	C1

Wagyu Promotion Event in New York

Attracting 400 Food and Restaurant Professionals and Journalists

To promote the beauty of Wagyu in the U.S., the Japan Livestock Industry Association (JLIA) held an event called "Sake and the City II: Discover Japanese WAGYU" on October 28th in conjunction with the Japan Export and Trade Organization (JETRO). They invited professionals from the food and restaurant industries and journalists in the greater New York area. The Sake and the City event originated in 2012 in order to promote Japanese sake and shochu, and it was a great success. The second installment of the event this year highlighted Wagyu and offered lectures and demonstrations, as well as business networking and tasting opportunities. Approximately 400 participants explored and appreciated exquisite Wagyu dishes.

In the seminar, organized by the Japan Wagyu Beef Export Promotion Committee, Yosuke Yamaguchi of ZEN-NOH (National Federation of Agricultural Cooperative Associations) lectured about cattle raising methods in Japan, the grading system, safety measures, traceability and other efforts to improve the quality of Wagyu. Participants in the lecture also had a chance to taste sirloin steak made of Wagyu from Iwate Prefecture. The 50 seats for the seminar were quickly filled, revealing that the industry was quite eager to learn about Wagyu, which is relatively new to the U.S. market. Questions on various issues were brought up, such as forage crops, secrets for better marbling, weight of cattle at export and the amount of exports to the U.S.

A long line formed at the networking and tasting booth, where Wagyu steak and sukiyaki were served. Participants gave high praise like, "I've never had such a succulent and tender beefsteak before," and "This is the best beef I've ever had."

The New York event was the second overseas Wagyu promotion event organized by the Japan Wagyu Beef Export Promotion Committee, following one in Singapore held in mid-October. The committee plans to bring a similar promotion to the January 19-21 San Francisco Winter Fancy Food Show, one of the biggest gourmet food fairs.

Proof of Authenticity: "Universal Wagyu Mark"

In order to promote the unrivaled quality of Wagyu to people throughout the world and have them experience its authentic taste, the Japan Livestock Industry Association established the "Universal Wagyu Mark" in 2007. Only Wagyu that fulfill the following conditions can receive the Universal Wagyu Mark: Japanese Black, Japanese Brown, Japanese Shorthorn and Japanese Polled, as well as cattle crossbred with these four breeds. Also, hybrid cattle with these five breeds can receive the mark only if it's proved by the registration system based on the Law of Livestock Breed Improvement and recognized by the traceability system. All must be born and raised in Japan and have their backgrounds proved by the traceability system. Therefore, this mark is truly the proof of authenticity. Please check for it when looking for genuine Wagyu!

For more information about Wagyu, go to the following website.

http://wagyu.sec.lin.gr.jp

Japan Livestock Industry Association (JLIA)
2-16-2 Sotokanda, No. 2 DIC Bldg., Chiyoda-ku, Tokyo 101-0021
wagyu@sec.lin.gr.jp

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@9 Mixed Puffs come in three fillings: sweet taro, chicken and curry potato.

Kou Mun Kai Tod, follows a secret recipe inherited from their ancestors.

Thai dishes go very well with @NINE's original cocktails: *Fresh & Young* (left) and *Hello Kitty* (right).

The food scene on 9th Avenue in Midtown is thriving with a hodgepodge of small restaurants that offer authentic fares of the world. @NINE is a newcomer on the block serving traditional Thai food with unique dishes from Lanna, mountainous territory located in northern Thailand. "Many of our dishes are genuine Lanna-style home cooking," says the manager, Kevin Singhaluk.

Lanna is known for its use of locally harvested ingredients and foreign influences from neighboring countries. Try *Pad Hau Neung Kai*, a stir-fried chicken with vegetables in Chiang Mai (the former capital of Lanna)-style curry sauce. It presents a complex layer of tastes: spicy yet somewhat sweet, and kaffir lime leaves add an aromatic sensation to it. "We are the only restaurant in New York to serve this exquisite plate. The recipe is a family heirloom and has never been disclosed," Kevin boasts. Another notable dish is *Kow Mun Kai Tod*, deep-fried, breaded chicken breast that highlights tender meat and crispy bread-coating served with sweet chili sauce and original ginger sauce.

Along with an array of wonderful, unfamiliar food on its menu, @NINE presents a list of original cocktails. *Hello Kitty*, vodka mixed with limejuice, fresh strawberry and soda, complements the heat of Lanna food. *Fresh & Young*, another vodka-base cocktail with pomegranate juice and fresh cucumber, is dry and refreshing. Located in the theater district, @NINE is a perfect restaurant to fulfill your pre-theater appetite and quench your thirst.

@NINE
592 9th Ave., (bet. 42nd & 43rd St.), New York, NY 10036
TEL. 212-265-4499 | www.atnineny.com
Mon-Fri: 11 am-10:30 pm
Sat & Sun: 12 pm-11:30 pm

cocoron

Soba Noodles for New Yorkers' Palates

RESTAURANT DATA

61 Delancey St., (bet. Allen & Eldridge Sts.)
New York, NY 10002
TEL. 212-925-5220
Tue-Thu: 3-10:30 pm
Fri-Sun: 3-10:50 pm

37 Kenmare St., (bet. Elizabeth & Mott Sts.)
New York, NY 10012
TEL. 212-966-0800
Mon-Sun: 12-3:15 pm
5:30-10:50 pm
www.cocoron-soba.com

Traditional soba noodles are transformed into a NY style under the spell of **cocoron**, 3-year old soba specialty house that now operates two locations on the Lower East Side. They serve soba with piping hot dipping sauce, which is unconventional in Japan. *KAMO SEIRO Dip SOBA* (only offered at the Delancy St. location) is a good example. The sauce, blended with fat from grilled duck skin and chicken meatballs, is warmed up right on the table. The pungent kicks from yuzu, wasabi and mitsuba greens add freshness to this hearty dish. Served with grilled duck on the side.

ennju

A Taste of Noodle Stands in Tokyo

RESTAURANT DATA

20 E. 17th St. (bet. Broadway & 5th Ave.)
New York, NY 10003
TEL. 646-336-7004
www.ennju.com
Mon-Fri: 11:30 am-10 pm
Sat & Sun: 12 pm-8 pm

ennju is a casual restaurant that serves an assortment of Japanese staple home cooking, with over 40 dishes including daily rice bowls, noodles, sushi, bento boxes and more. New on their menu beginning January is *Croquette Udon*, standard menu item in bustling noodle stands in Tokyo. Topped with two large vegetable croquettes, spinach, scallion, bok choy and kamaboko fish cake, the thick udon noodle dish in soup made with soy sauce, bonito flakes and konbu kelp is simple yet mouthwatering. Soak the croquette in the soup and dig into the hearty, energy-boosting dish.

HINATA
Hearty and Health Conscious Ramen

RESTAURANT DATA

159 E. 55th St. (bet. 3rd & Lexington Aves.)
New York, NY 10022
TEL. 212-355-2974
www.hinataramen.com
Mon-Fri 11:30 am-11:30 pm Sat & Sun 4-11:30 pm

Opened this November **HINATA** is the newest ramen house in the Midtown East neighborhood, and it has already created a buzz attracting business people during lunchtime. Perfect in the cold season, their *Kara Ramen* boasts layers of flavors from white, milky soup made from boiling chicken bones for six hours and the heat from house-made spicy sauce that warms you up to the bones. With food safety in mind, the female owner/chef has created an additive free, healthy menu, such as *Vegan Ramen* made with konbu kelp and mushroom broth.

Japas 27
Eat More, Drink More and Sing More

RESTAURANT DATA

366 3rd Ave.
(bet. 26th & 27th Sts.)
New York, NY 10016
TEL. 212-889-2329
www.karaoke27.com
Mon-Sun 5 pm-4 am

Equipped with 10 private karaoke rooms, **Japas 27**, the pioneer of "kaiten-zushi" (conveyer belt sushi) in New York, is offering a *Special Karaoke Party Package* for groups of over 4 people during the months of December and January. For only $50 per person (tax and tip included), you can enjoy 9 popular party dishes (fried chicken, salmon carpaccio, sushi roll, etc.), all-you-can-drink, and karaoke in a private room for 2 hours. Also, from Sunday to Thursday, pay for one hour and get an extra hour for free. Reservations are recommended.

Jin Ramen
Innovative New Spicy Ramen

COUPON
15% OFF
Show this at your payment

RESTAURANT DATA

3183 Broadway (bet. Tiemann Pl. & 125th St.)
New York, NY 10027
TEL. 646-559-2662
www.jinramen.com
Mon-Sun 11:30 am-3:30 pm
Mon-Thu 5-11 pm
Fri-Sat 5 pm-Midnight
Sun 5-10 pm

Jin Ramen in Harlem specially developed flavors for the American palate. Special ramen newly added to their menu is *Green Curry Ramen*, boasting unique soup accentuated with Thai green curry paste and coconut milk. Its creamy and spicy soup well coats Jin's house-made curly noodles and plentiful toppings including sautéed chicken, boiled egg, beansprouts, zucchini, yellow squash and scallion. Garnished with sesame and shredded red pepper, layers of flavors and spiciness fulfill your palate and stomach. Choose base broth from chicken and tonkotsu.

Kaname Japanese Restaurant
Savor the Winter Delicacy at Its Best

RESTAURANT DATA

783 Palisade Ave.
Cliffside Park, NJ 07010
TEL. 201-886-0080
Lunch: Tue-Fri 12-2 pm
Dinner: Tue-Sun 5:30-10:30 pm

Kaname Japanese Restaurant has been Cliffside Park locals' favorite for nearly 30 years. To savor winter flavors in the Kaname style, try *Oysters Rockefeller*. Seasonal Blue Point oysters from Maryland are topped with butter sautéed spinach and Parmesan and mozzarella cheeses and baked for perfection, scrumptiously browned outside but still nice and raw inside. When biting into it, juicy and milky oyster flavor spreads throughout the mouth. This umami-rich dish goes heavenly with lemon vodka. The restaurant will open between Dec. 31-Jan. 4 and will close Jan. 5-8.

Komegashi too Japanese Cuisine
Gemstone-like Creative Sushi

RESTAURANT DATA

99 Town Square Pl, Jersey City, NJ 07310
TEL: 201-533-8688
www.komegashi.com
Lunch: Mon-Fri 12-2:30 pm
Sat & Sun 12-3 pm
Dinner: Mon-Thu: Sat 5-10:30 pm, Fri 5-11 pm
Sun 5-10 pm

Komegashi too serves traditional yet innovative Japanese dishes in the chic setting overlooking the Manhattan skyline. Try *Sushi Du Jour*: seven assorted pieces of creative sushi prepared like a gemstone. Seared salmon nigiri, for example, is garnished with daikon radish and ponzu sauce and accentuated with rock salt; olive and olive oil while tuna nigiri is topped with sauce made with mayo, lemon and spicy cod roe. Dressed with green apple sauce and truffle oil, *Striped Bass and Tuna Tiradito* is also an exquisite appetizer to start your meal.

Mikado
Variety of Sushi at More Bang for Your Buck

RESTAURANT DATA

525 6th Ave
(bet. 13th & 14th Sts.)
New York, NY 10011
TEL: 212-255-9981
www.mikadosushibar.com
Mon-Sun: 11 am-11 pm

In the heart of the bustling shopping area, only at **Mikado** can you enjoy authentic Japanese cuisine at reasonable prices as well as a selection of Japanese sake, beer and wine. For those wanting to taste different dishes at once, order the *Bento Box* ($17.50). Choose two main dishes from 15 and includes salad, rice, miso soup and appetizer. Another great deal is the *Dinner Prix Fixe* ($18). Pick from a variety of regular rolls, appetizers, and special rolls, like the *Monster Roll*: steamed squid and avocado wrapped in soy paper topped with in grilled eel.

Ramen Setagaya
Hearty yet Refreshing Winter Staple

RESTAURANT DATA

34 St. Mark's Pl., (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-387-7359
www.ramensetagayany.com
Sun-Thu: 12 pm-11:30 pm
Fri-Sat: 12 pm-12:30 am

Ramen Setagaya amuses New Yorkers with 300 bowls of ramen everyday. This winter, warm yourself up with their *Tantanmen*. The ramen features chicken bone soup blended with coarsely ground red pepper and garlic. Topped with the hearty meat sauce made with high quality sesame paste and two spices, bok choy, ground pork, scallions and shiitake mushrooms, it tastes hearty yet refreshing. Their premium ramen dishes are made with the best ingredients from Japan and are MSG free. Another vital winter dish is *Potato Shrimp* that goes perfectly with sake.

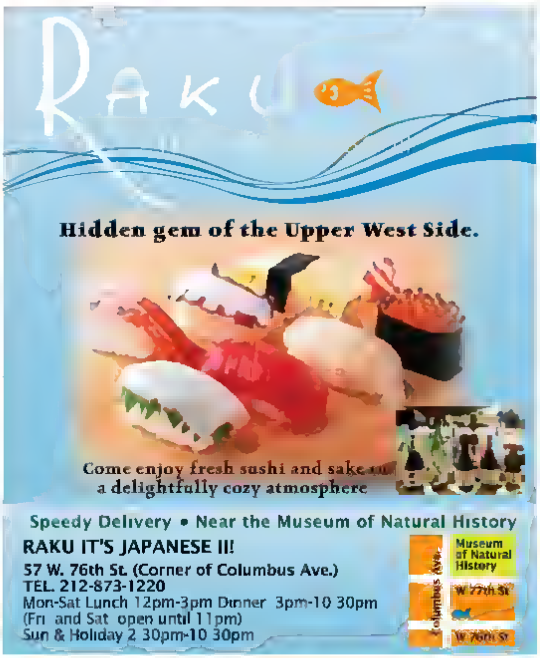
Ramen Takumi
Wallet-Friendly, Energizing Craft Ramen

RESTAURANT DATA

1 University Pl., (bet. Waverly Pl. & 8th St.)
New York, NY 10003
TEL: 212-229-2752
www.ramentakumi.com
Mon-Thu: 11:30 am-11 pm
Fri-Sat: 11:30 am-11:30 pm
Sun: 11:30 am-11 pm

Serving reasonably priced craft ramen and various kitchen dishes, **Ramen Takumi** attracts lots of fans in the University Place neighborhood, especially NYU students. They opened a second location this September a few blocks down from the first location. Their *Miso Ramen* features broth made from carefully stewed whole chicken bones for 10 hours, homemade miso and original noodles. Refreshing topping highlights include unique chashu made of roll up sliced pork and chicken as well as vegetables freshly picked every morning. The second location houses a sushi bar.

GAMMEEOK
Korean Restaurant
"New Year's Rice Cake Soup" (Dduck Guk)
Kimchi Dumpling and Rice Cake inside of Seolleongtang soup is a perfect combination to start the new year
Come and enjoy the Korean Traditional New Year's dish at Gammeeok Fort Lee
Fort Lee
485 Main Street Fort Lee NJ
Tel: 201-242-1333
OPEN 24 hrs
www.gammeeok.com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Hidden gem of the Upper West Side.
Come enjoy fresh sushi and sake in a delightfully cozy atmosphere
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57 W. 76th St. (Corner of Columbus Ave.)
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Sun & Holiday 2 30pm-10 30pm
Museum of Natural History
Columbus Ave.
W 77th St
W 76th St

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available — Open for Lunch
M Tu W Th F Sa Su Day Closed — Delivery
Family Dining
Romantic Dining — Local Favorite
Vegetarian Friendly — Business Dinner
Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69
Time Warner Ctr, 10 Columbus Cir.
212-823-9800

Dan Japanese Restaurant — $20
201 Broadway (at 59th St.)
212-877-5285

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4816

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5655

Ichie Restaurant — $20
51 W. 106th St (bet. Manhattan & Columbus Ave.)
212-865-4886

Jin Ramen* — $15
3183 Broadway (at 125th St.)
646-559-2961

Kitaro — $20
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-0005

Kouzaa — $25
585 Amsterdam Ave (at 89th St.)
212-280-6099

Kumo Sushi — $30
185 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6228

Mama Sushi — $25
237 Dyckman St (Broadway & Seaman Ave.)
212-544-0003

Mana Organic Cafe — $20
646 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-1110

Masa — $400
Time Warner Ctr 4Fl Columbus Cir
212-823-9800

Matsu — $20
483 Columbus Ave (bet. 83rd & 84th St.)
212-795-7922

Momoya Amsterdam — $42
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
913 W. 187th St (Pinehurst & Fort Washington)
212-543-2111

Oza — $25
568 Amsterdam Ave (bet. 87th & 88th St.)
212-787-8318

Planet Sushi* — $25
360 Amsterdam Ave (at 78th St.)
212.712.2162

RAKU* — $20
57 W 76th St (at Columbus Ave.)
212-873-1220

Saga Grill — $25
1268 Amsterdam Ave (bet. 122nd & 123rd St)
212-666-2996

Saji's — $15
256 W. 109th St (B'way & Amsterdam Ave.)
212-749-1634

Sama Sushi — $25
994 Amsterdam Ave (bet. 107th & 108th St.)
212-280-5858

Saa-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5001

Sashi Hana — $35
497 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yasaka* — $30
251 W 72nd St. (B'way & West End Ave.)
212-496-6460

Sushi Yu 2 — $18
627 W 181st St (bet. Pinehurst & Cabrini)
212 781-8833

Tenzaa — $32
285 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vina Sushi & Sake* — $20
2953-55 Broadway (bet. 115th & 116th St.)
212 222 3568

Yasha Ramen* — $13
340 Amsterdam Ave. (bet. 109th & 107th Ave.)
212-222 2305

Upper East

Aki Sushi — $25
1425 York Ave (bet. 75th & 76th St.)
212-628-8885

AMURA* — $23
1557 2nd Ave (bet. 80th & 81st St.)
212-772-4998

Donguri — $69
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737 5656

Fuji Yama — $30
1466 1st Ave (bet. 75th & 77th St.)
212 249-2722

Ginza — $20
900 Lexington Ave (at 62nd St.)
212-888-7638

Haru — $30
1329 3rd Ave (at 70th St.)
212-452-0028

Haru Saka Bar — $38
1327 3rd Ave (at 70th St.)
212-452 2230

Ichiru — $30
1634 2nd Ave (bet. 87th & 88th St.)
212-369-6300

Ikenohana — $30
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-4535

INASE* — $40
1568 1st Ave (bet. 82nd & 83rd St.)
212-628-1238

IRON Sushi* — $25
356 E. 78th St (bet. 1st & 2nd Ave.)
212 772 7870

Upper East **Isohama**
1666 3rd Ave (bet. 93rd & 94th St.)
212 928-0095
$30

Upper East **Iwasaki Sushi**
1103 1st Ave (bet. 60th & 61st St)
212-308-8828
$25

Upper East **Izakaya Dancha***
354 E 68th St (bet. 1st & 2nd Ave)
212-734-5270
$22

Upper East **Ko Sushi (2nd Ave)**
1325 2nd Ave (at 70th St.)
212-439-1576
$31

Upper East **Ko Sushi (York Ave)**
1615 York Ave (bet. 85th & 86th St.)
212-772-8838
$31

Upper East **Koto Sushi***
310 E 93rd St (bet. 1st & 2nd Ave)
212-426-1216
$30

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 63rd & 64th St.)
212 286-5024
$30

Upper East **Matsu**
411 E 70th St (bet. York & 1st Ave)
212 744-5454
$30

Upper East **Naruto Ramen***
1696 3rd Ave (bet. 89th & 90th St)
212-289-7903
$10

Upper East **Doki Sushi**
1575 3rd Ave (bet. 99th & 89th St)
212-828-3366
$25

Upper East **Poke**
343 E 85th St (bet. 1st & 2nd Ave)
212 249-0565
$30

Upper East **Sasabuan**
401 E 73rd St (bet. 1st & York Ave)
212-249-9503
$40

Upper East **Shabu-Shabu 70***
314 E 70th St (bet. 1st & 2nd Ave)
212-861-5635
$25

Upper East **Sushi Hana**
1501 E 2nd Ave (at 76th St)
212-327-0582
$25

Upper East **Sushi of Gari**
402 E 78th St (bet. 1st & York Ave)
212 517 5340
$80

Upper East **Sushi Saki***
1143 1st Ave (bet. 62nd & 63rd St)
212-371-0238
$57

Upper East **Sushi Suki**
1577 York Ave (bet. 83rd & 84th St)
212 249-3768
$20

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St)
646-727-4056
$55

Upper East **Tatan 72**
1400 2nd Ave (bet. 72nd & 73rd St.)
212 472-4700
$20

Upper East **Tenzaa**
588 2nd Ave (bet. 52nd & 53rd St)
212-980-5900
$35

Upper East **Teriyaki Boy***
1640 3rd Ave (bet. 91st & 92nd St.)
212 987-7150
$7

Upper East **Tokuhei 86***
314 E 86th St (bet. 1st & 2nd Ave)
212-628-5334
$25

Upper East **TORI SHIN**
1153 1st Ave (bet. 64th & 65th St)
212 888-8403
$70

Upper East **Totoya**
1144 1st Ave (at 63rd St)
212 753-0422
$25

Upper East **Wajima**
134 E 61st St (bet. Lexington & Park Ave)
212-813-9095
$30

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.)
212 988-8882
$30

Upper East **YUKA***
1557 2nd Ave (bet. 80th & 81st St.)
212-772-0675
$25

Upper East **Yuko**
1531 York Ave (at 81st St)
212-988-5800
$25

Midtown West

Midtown West **Ai's Sushi**
374 W 44th St. (at 9th Ave)
212 265-5858
$15

Midtown West **Aki Sushi**
306 W 52nd St (bet. 8th & 9th Ave)
212 262-2888
$30

Midtown West **Aoki**
234 W 48th St (bet. Broadway & 9th Ave)
212 956-2366
$30

Midtown West **Bamboo 52**
344 W 52nd St (bet. 8th & 9th Ave.)
212 315-2777
$12

Midtown West **Banchana**
47 W 56th St (bet. 5th & 6th Ave)
212-581-0630
$30

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St)
212-354 1405
$8

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-581 2240
$20

Midtown West **Go Sushi**
758 8th Ave (at 51st St)
212-459-2288
$20

Midtown West **GO! GO! CURRY!***

This triple crown winner of Japanese curry contests is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W. 39th St (bet. 7th & 8th Ave.)
212-730-5855 www.gogocurryusa-ny.com
$8.5

Midtown West **Haru**
205 W 43rd St. (bet. Broadway & 8th Ave.)
212-398-3810
$25

Midtown West **Iaakaya**
231 W. 40th St. (bet. 7th & 8th Ave.)
212-354-2135
$45

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St (bet 8th & 9th Ave.)
212-974 2500
$32

Midtown West **ISE Menkui-tei 56**
56 W. 56th St (bet. 5th & 6th Ave.)
212 707-8702
$25

Midtown West **Ishihuma**
315 5th Ave (at 32nd St.) $30
212-696-0202

Midtown West **Izakaya IROHA**
152 W 43th St. (bet. 6th & 7th Ave.) $30
212-997-9049

Midtown West **KATSUHAMA55**
43-45 W 55th St. (bet. 5th & 6th Ave.) $18
212-541 7145

Midtown West **Kudoma 45**
301 W 45th St (at 8th Ave.) $25
212-582-9065

Midtown West **Kui**
40 W 40th St. (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Kyotofu**
705 9th Ave. (bet. 48th & 49th St.) $25
212-974-6012

Midtown West **Monsur Sushi**
22 W 46th St. (bet. 5th & 6th Ave.) $30
212-398 7707

Midtown West **Netsumi**
226 W 50th St. (bet. Broadway & 8th Ave.) $40
212-459-2990

Midtown West **NOBU 57**
40 W 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ochu***
350 W 49th St.(bet. 8th & 9th Ave.) $25
212-581-3196

Midtown West **Suku Bar Hagi***
152 W 49th St. (bet. 6th & 7th Ave.) $25
212-764-4549

Midtown West **Sapporo***
152 W 49th St. (bet. 6th & 7th Ave.) $18
212-869-1972

Midtown West **Shimizu**
318 W 51st St. (bet. 8th & 9th Ave.) $35
212-581 1581

Midtown West **Subu Nippon***
15 W 52nd St. (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyumu**
251 W 55th St. (bet. Broadway & 8th Ave.) $85
212-956-0670

Midtown West **Sushi Oamo**
330 W 58th St. (bet. 8th & 9th Ave.) $45
212-707-8808

Midtown West **Sushi of Gari 46**
347 W. 46th St. (bet. 8th & 9th Ave.) $80
212-957-0046

Midtown West **Sushi Osaku**
535 8th Ave. (bet. 36th & 37th St.) $15
212-629-5700

Midtown West **Sushi Zen**
108 W 44th St. (bet. 6th & 7th Ave.) $70
212-302-0707

Midtown West **Sushidun***
123 W 49th St. (bet. 6th & 7th Ave.) $45
212-997-2800

Midtown West **Sushiyu***
29 W 56th St. (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **TABATA***
540 9th Ave. (bet. 39th & 40th St.) $15
212-290-7491

Midtown West **Turakawu Ramun***
985 9th Ave. (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Rumun**
39 W 52nd St. (bet. 5th & 6th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459 2100

Midtown East

Midtown East **Aburiya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Arata Sushi**
1047 2nd Ave. (bet. 56th & 58th St.) $20
212-371-6338

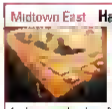
Midtown East **Azusa***
3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-661-0001

Midtown East **DONBURI-YA***
137 E. 47th St. (bet. 3rd & Lexington Ave.) $25
212-980-7308

Midtown East **Gyu-Kuku***
805 3rd Ave. 2 Fl (at 50th St.) $40
212-702-8816

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave. (at 38th St.) $M
212-885-7111

Midtown East **Huru**
280 Park Ave. (at 48th St.) $35
212-490-9090

Midtown East **Hatsuhana**

Established in 1976, Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center, it is perfect for business lunches. Additionally, try the Omakase at sushi bar, or prix fixe and entree starting at $23
17 E. 48th St. (bet. 5th & Madison Aves.) $50
212 355-3345 www.hatsuhana.com

Midtown East **Hatsuhana Park***
237 Park Ave. (bet. 45th & 46th St.) $35
212-861-3400

Midtown East **Hide-Chun Ramen**
248 E. 52nd St. 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1900

Midtown East **HINATA**
158 E. 55th St. (bet. 3rd Ave. & Lex.) $20
212-355-2974

Midtown East **Hiroshi Japunusu Fusina**
565 3rd Ave. (bet. 38th & 39th St.) $25
212-661-8266

Midtown East **Izakaya Ariyoshi**
228 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-313-3340

Midtown East **Izukuya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-808-5604

Midtown East **Juku**
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-588-9788

Midtown East **Kujitsu**
125 E. 39th St. (bet. Lex & Park Ave.) $20
212-629-4973

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.) $18
212-750-5809

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Midtown East **Kuruma Zushi**
7 E 47th St 2 Fl (bet Madison & 5th Ave.) $100
212-317-2802

Midtown East **Mai Sushi Restaurant**
18 E 41st St (bet 5th & Madison Ave.) $18
212-400-8830

Midtown East **MEGU Midtown**
845 UN Pl (bet 47th & 48th St.) $125
212-964-7777

Midtown East **Manchaaho-Tei**
131 E 45th St (bet 3rd & Lexington Ave.) $14
212-986-6805

Midtown East **Nada-Sushi**
135 E 50th St. (bet 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **Nippon***
155 E 52nd St (bet 3rd & Lexington Ave.) $40
212 758-4229

Midtown East **Onya***
143 E 47th St (bet 3rd & Lexington Ave.) $30
212-715-0460

Midtown East **Ramaa Tahumi***
517 3rd Ave (bet 34th & 35th St.) $10
212-679-2752

Midtown East **Restaurant SEO***
249 E 49th St. (bet 2nd & 3rd Ave.) $40
212-355-7722

Midtown East **Ringo**
205 E 45th St (bet 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Ronin Bar & Grill**
9 E 37th St (bet. Madison & 5th Ave.) $15
212 213 5137

Midtown East **Sahagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba, and lunch set of soba & rice bowl are popular. This amazing hideout is located on the basement level is perfect for couples. Private partitions available.
211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shinhashi**
7 E 48th St. (bet. Madison & 5th Ave.) $30
212-813-1009

Midtown East **Shochu & Tapas AYA**
247 E 50th St (bet 2nd & 3rd Ave.) $30
212 715-0770

Midtown East **Shochu Bar Hatchan***
210 E 44th St. (bet 2nd & 3rd Ave.) $30
212-687-5075

Midtown East **Soba TOTTO**
211 E 43rd St 1 Fl (bet 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**
821 2nd Ave (at 44th St.) $20
212-883-9383

Midtown East **Sushi You***
246 E 51st St. (bet 2nd & 3rd Ave.) $35
212-752-2987

Midtown East **SushiAnn**
38 E 51st St. (at Park Ave.) $50
212-755-1700

Midtown East **Sushidaa***
15 E 49th St (bet. Madison & 5th Ave.) $45
212-758-2700

Midtown East **TOMI JAZZ**
239 E 53rd St (bet 2nd & 3rd Ave.) $30
646-757-1254

Midtown East **Tsushima**
141 E 47th St. (bet 3rd & Lexington Ave.) $40
212-207-1438

Midtown East **West Udea Izakaya**
150 E 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9177

Midtown East **Yohimiu GEN***
250 E 52nd St. (bet 2nd & 3rd Ave.) $50
212-602-1120

Midtown East **Yakiton East***
210 E 44th St. (bet 2nd & 3rd Ave.) $20
212-687-5075

Midtown East **YAMA Restaurant**
38 E 49th St. (bet 1st & 2nd Ave.) $20
212-355-3370

Midtown East **Yamahaga Tokyo**
102 E 2nd Ave (bet 54th & 55th St.) $20
646-570-0133

Koreatown

Koreatown **Ichi Umi Restaurant***
6 E 32nd St (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya Moku**
10 W 32nd St 2 Fl (bet 5th Ave & B way) $20
212 736-3232

Koreatown **Kirakuya**
2 W 32nd St (bet. 5th Ave. & Broadway) $30
212-695-7272

Koreatown **Toyama Sushi**
11 W 39th St (bet. 5th & 6th Ave.) $22
212-967 9541

Chelsea

Chelsea **Ajisen Ramen**

Founded in Japan in 1968 and now operates over 800 locations worldwide. Among their wide variety of dishes offered: Pork Buns prepared the authentic Taiwanese way is a must try! Conveniently located just steps from Penn Station and Herald Square.
136 W. 28th St. (bet. 6th & 7th Ave.) $16
646-536-0868

Chelsea **Asuka Sushi***
300 W 23rd St (at 8th Ave.) $25
212 727-0908

Chelsea **Blue Ginger**
108 9th Ave (bet. 15th & 16th St.) $30
212-352-0811

Chelsea **ennju***

A self-service restaurant conveniently located near union square station. ennju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi, and sake.
20 E 17th St (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Starbucks is the 4th location of Go! Go! Curry! in NYC. Katsu curry. Home-run curry and Grand Slam are always popular among New Yorkers. On the 15th and 25th of each month get free topping coupons on purchase for GO GO DAY.
144 W. 19th St (bet. 6th & 7th Ave.) $8.5
212-255-4555 www.gogocurryusa-ny.com

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bento style Ladies' Set
Ladies Bento Night
Only $18
Dinner time only
Comes with all these items!
• appetizer from the sushi bar • miso soup
• customer's choice of 4 pieces of sushi and 1 roll
• two dishes from the kitchen • dessert
Only 3 minutes from Grand Central
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46th St
45th St
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212-481-7211

Red Dragon
SPICY OR VERY SPICY
$15

Happy Hour!
Sapporo Draft Small $1 Large $2
All the Appetizers and Drinks
Half Price! 4:30pm-6:30pm Mon-Fri

Open for lunch Mon-Sat

HIDE-CHAN RAMEN
248 E 52nd St 2nd Fl (Bet. 2nd & 3rd Ave) 212-813-1800

Lunch Time Reopened

New
Satisfying Lunch Menu
Bunsan Dim Sum Set $11
Choice of your favorite appetizer, dim sum, and ramen!

The perfect place to unwind
Bar Opens at Dinner Time
You can chat with the bartender, or just sit there and drink by yourself

Happy Hour
Every Day 4pm-8pm
Enjoy beer, Japanese sake, Chinese rice wine and white & red wine for half price!

SAKURA WAFU-CHIKA RESTAURANT
958 Lexington Ave. (bet. 70th & 71st St.)
tel: 212-481-7766
Lunch Mon-Fri 12pm-3pm Dinner Mon-Sat 6pm-11pm, Sun 6pm-9pm

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JAN. 6-31
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Draw toppings on the Go! Go! Curry! base and upload it on FACEBOOK FANPAGE.
Get the most "Like" button and become the winner!

Winner in each location receive
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Times Square Stadium	273 W. 38th St. (bet. 7th & 8th Ave.)
Chelsea Stadium	144 W. 14th St. (bet. 6th & 7th Ave.)
World Trade Center Stadium	12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium	231 Thompson St. (bet. W. 3rd & Bleecker St.)

Sake Jargon

DAIGINJO and GINJO

The percent of remaining grain size is an important indication of how a sake will taste. The sake classified in the "daiginjo" category uses rice which has less than 50% of its original grain remaining. If you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number, the smaller the grain. In general, the smaller number sakes are more fragrant, elegant, and better consumed chilled. The ratio of remaining grain size of the sake in the "ginjo" category is less than 60%, which means more than 40% of the rice grain is milled away.

Chelsea **IRON Sushi**
440 3rd Ave (bet. 30th & 31st St.) $25
212-447-5822

Chelsea **Izakaya Ten**
207 10th Ave (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Kiku Sushi***
235 9th Ave (bet. 24th & 25th St.) $15
212-627-3660

Chelsea **Mamoya Chelsea**
185 7th Ave. (at 21st St.) $40
212-675-4488

Chelsea **Manster Sushi***
158 W 23rd St (bet. 6th & 7th Ave.) $30
212-620-9131

Chelsea **MORIMOTO**
88 10th Ave (bet. 15th & 16th St.) $90
212-989-8883

Chelsea **Naka Naka**
458 W 17th St (bet. 9th & 10th Ave.) $50
212-929-9544

Chelsea **Ootoya**
8 W 18th St. (bet. 5th & 6th St.) $20
212-255-0018

Chelsea **Tasuki Tavern**
Gansevoort Hotel 18 9th Ave (at 13th St.) $50
212-660-6766

Chelsea **Tebaya**
144 W. 19th St (bet. 6th & 7th Ave.) $13
212-924-3335

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**
519 3rd Ave (bet. 34th & 35th St.) $25
212-696-2065

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20
212-420-1418

Gramercy **Hamachi**
34 E. 20th St (bet. Park Ave. & Broadway) $25
212-420-8608

Gramercy **Hana**
346 1st Ave (at 20th St.) $30
212-598-0135

Gramercy **Haru**
220 Park Ave. S (at 18th St.) $30
646-428-0982

Gramercy **Kaitea Sushi East***
356 3rd Ave (bet. 26th & 27th St.) $15
212-889-2326

Gramercy **Mishima***
154 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-8556

Gramercy **Mamokawa**
157 E. 29th St (bet. 3rd & Lexington Ave.) $35
212-684-7130

Gramercy **Saburi**
158 Lexington Ave (bet. 30th & 31st St.) $20
212-481-7766

Gramercy **Suigo Chiraku***
430 3rd Ave. (at 30th St.) $50
212-481-5211

Gramercy **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.) $35
212-475-3377

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S. & Madison Ave.) $40
212-935-2201

Gramercy **Tarakawa Ramaa***
18 Lexington Ave (bet. 23rd & 22nd St.) $12
212-777-2330

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0990

West Village

West Village **Cho Cho Saa***
15 W. 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **EN Japaaasa Brassaria**
435 Hudson St. (at Leroy St.) $40
212-647-9196

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki vigor" 5th 15th 25th are GoGoDay. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Hakata Tontoa***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-9659

West Village **JINYA Ramen Bar**
24 Greenwich Ave (bet. 10th & 11th St.) $25
646-329-6856

West Village **Marumi***
548 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **Mikada***
525 6th Ave (bet. 13th & 14th St.) $20
212-255-9881

West Village **Miyabi**
121 W. 3rd St (bet. MacDougal St. & 6th Ave.) $15
212-226-1668

West Village **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.) $25
212-620-3030

West Village **Nagami**
179 Prince St (bet. Thompson & Sullivan St.) $35
212-387-8230

West Village **Ramaa Takumi***
50 University Pl (bet. 11th & 12th St.) $13
212-229-2752

West Village **Ramaa-Ya**
191 W. 4th St (bet. 6th & 7th Ave.) $15
212-989-5440

West Village **Rockmaisha***
11 Barrow St. (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**
357 6th Ave (bet. 4th St. & Washington Pl.) $50
212-414-3088

West Village **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.) $18
212-675-5885

West Village **Sushi Yawa**
26 W. 8th St. (bet. 5th & 6th Ave.) $30
212-253-9888

West Village **Tomaa Sushi**
172 Thompson St. (bet. Houston & Bleecker St.) $40
212-777-3348

INTRODUCING NEW SEASONAL RAMEN
From Dec. 1st until Jan. 31st
SPICY MISO RAMEN
Open for lunch Mon-Sun
JINYA RAMEN BAR
24 Greenwich Ave New York NY 10011
646-329-6856 | www.jinya-ramenbar.com
LUNCH 11:30-3
DINNER M-TH: 5-11:30
F-S: 5-MIDNIGHT
SUN: 5-10
Wasan's Recommendation
UNI LOVER
$6.50/piece (Minimum order 2 pieces)
"Sexiest food on earth" by New York Times.
Try one of the signature dishes of Wasan with sea urchin from Santa Barbara, California. We put rich and creamy sea urchin on top of a homemade sea urchin chip alongside sliced avocado and garlic peanut sauce on top. If you are a fan of sea urchin, we highly recommend trying this dish.
SPECIAL PROMOTION
Mention "Chopsticks NY" to receive
Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

West Village **Ushiwakamaru** $80
136 W Houston St (Sullivan & MacDougal St) | 212-228-4181

East Village

East Village **Ashya** $15
167 1st Ave (bet 10th & 11th St) | 212-505-3348

East Village **BOND ST** $75
6 Bond St (bet Lafayette & Broadway) | 212-777-2500

East Village **Cha-An** $20
Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Sekka-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet 2nd & 3rd Ave.) | 212-228-8030 | www.chaanteahouse.com

East Village **Curry-Ya** $20
Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St (bet. 1st & 2nd Ave.) | 866-602-6779 | www.nycurry-ya.com

East Village **Dieci** $40
228 E 10th St (bet 1st & 2nd Ave) | 212-387-3545

East Village **East Noodle** $16
119 2nd Ave (at 7th St) | 212-982-4285

East Village **Gyu-Koku*** $40
34 Cooper Sq (bet. 4th St. and Astor Pl) | 212-475-2986

East Village **Hasaki*** $40
210 E 9th St. (bet 2nd & 3rd Ave) | 212-473-3327

East Village **IPPUDO NY** $29
65 4th Ave (bet. 9th & 10th St) | 212-388-0088

East Village **IRON Sushi*** $25
212 10th St (bet.1st & 2nd Ave) | 212-228-0102

East Village **Jeponica** $40
100 University Pl. (at 12th St.) | 212-243-7752

East Village **JEWEL BAKO** $45
230 E 5th St. (bet 2nd Ave. & Cooper Sq.) | 212-979-1012

East Village **Kambi Romeo House*** $15
351 E 14th St (bet 1st & 2nd Ave) | 212-228-1366

East Village **Kaeke*** $25
25 St Marks Pl (bet 2nd & 3rd Ave.) | 212-254-6353

East Village **Kotobuki** $25
98 3rd Ave (bet 10th & 11th St) | 212-353-5089

East Village **Kuboya** $15
535 E 5th St. (bet. Avenue A & B) | 212-777-7010

East Village **Kyo Ya** $42
94 E 7th St. (bet. Ave. A & 1st Ave) | 212-982-4140

East Village **May's Place Sushi*** $15
121 2nd Ave (bet 7th & St. Marks Pl) | 212-533-6448

East Village **Meeku-Tei*** $10
69 Cooper Sq (bet 7th St & St. Marks Pl) | 212-228-4152

East Village **MINCA** $10
536 E 5th St. (bet Ave. A & B) | 212-505-8001

East Village **Natori** $20
56 St. Marks Pl (bet 1st & 2nd Ave.) | 212-533-7711

East Village **Noodle Cafe Zen*** $12
In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $18 and the late night happy hour after 10pm.
31 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-533-6655 | www.zensushinyc.com

East Village **OH! Toisho*** $20
5 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-473-1300

East Village **Otafuku*** $6
A tiny vendor like spirit Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomi yaki pancakes as well as Teriyaki and Dashi-udon noodle cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
236 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-353-8503

East Village **Rai Rai Ken*** $15
Have you ever seen the movie Tampopo, a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
211 E 10th St (bet. 1st & 2nd Ave) | 212-477 7030

East Village **Ramen Misoya New York*** $10
129 2nd Ave (7th St & St. Marks Pl) | 212-677 4825

East Village **Ramen Setagaya (St. Marks Pl)*** $13
34A St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-387-7056

East Village **Robataya NY** $45
Boasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection, this is authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48, tasting course $40, popular lunch set $10.
231 E 5th St (bet. 2nd & 3rd Ave) | 212-979-3674 | www.robataya-ny.com

East Village **Sake Bar Decibel** $40
240 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-979-2733

East Village **Sake Bar Satsko** $25
202 E. 7th St. (bet. Ave. B & C) | 212-614-0933

East Village **Sapporo East** $17
245 E. 10th St. (at 1st Ave.) | 212-260-1330

East Village **Shabu-Tatsu*** $30
216 E. 10th St (bet. 1st & 2nd Ave.) | 212-477-2972

"SHIRO GOLD" Night!
Dec 26 (Thu)
Choose a 2.5-hr slot from 7 pm-12 am at reservation
All You Can Drink "Ninja Shiro" with 3-4 paving food items for $35 (Include tax & tip)
Umimoto
56 E. 3rd St. (bet. 1st & 2nd Ave)
646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownumioto.com

SPECIAL DISCOUNT
SUN & WED
LUNCH SPECIAL BOX $9.95 → $6.95
MON & TUE
SPECIAL BOX $6.95 → $3.48
DINNER BOX $5.95 → $2.98
PRIME SHORT RIB $9.95 → $7.95
SHORT RIB W/ BONE $7.50 → $5.50
EARLY BIRD (EVERYDAY 5-6PM)
$9.95 SHORT RIB, WHITE RICE,
MISO SOUP OR SALAD & ICE CREAM
HAPPY HOUR
HALF PRICE ON KIRIN DRAFT BEER,
LARGE HOT SAKE, AND $3.50/EA BOTTLE OF SAPPORO

East Village **Shima**
156-160 2nd Ave (at 12th St.) $20
212-260-6303

East Village **Sobakoh***
309 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-254-2244

East Village **Sohaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-8866 www.sobaya-nyc.com

East Village **Sonoa East Village***
329 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-388-1185

East Village **Sonoa Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627-7150

East Village **Takahachi East Village**
85 Ave. A (at 5th St.) $25
212-505-6524

East Village **Udea West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Umiaoie**

Umiaoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
88 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumino e.com

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wasaa**
106 E. 4th St. (bet. 1st & 2nd Ave.) $35
212-777-1978

East Village **Yakiniku West***
218 E. 9th St. (bet. 2nd & 3rd St.) $25
212-979-5236

East Village **Yakitori Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5069

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5905

East Village **Yuba Restaurant**
105 E. 9th St. (bet. 3rd & 4th Ave.) $40
212-777-6196

East Village **Zen 6***
329 E. 6th St. (bet. 1st & 2nd Ave.) $15
646-429-8471

Lower Manhattan

Lower Mhn **Ajisen Ramen**

Established in Japan in 1968. A global ramen shop franchise with over 600 branches. This is the first location in New York City and the menu offers a wide variety of unique ramen and yakitori skewers that makes your every visit a special one.
14 Mott St. (bet. Worth & Bayard St.) $16
212-267-3680

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212-747-0994

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Elevate Restaurant***
53 Bowery (at Hester St.) $25
646-928-3416

Lower Mhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Station has their 3rd location after Times Square and Washington Square Park Station. On the 5th, 15th and 25th of each month, get free topping coupons on purchases for GO GO DAY. Check the website for specific promo.
12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5656 www.gogocurryusa-ny.com

Lower Mhn **ISE Downtown***
56 Pine St. (bet. Pearl & William St.) $38
212-785-1800

Lower Mhn **Kajoa**
21 South End Ave. (at W. Thames St.) $38
212-786-9898

Lower Mhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $25
212-343-9017

Lower Mhn **Quickly Shabu Shabu**
237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0998

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushesta**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Sushi Azaba**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **SUteriShi**
24 Peck Slip (bet. Front & Water St.) $30
212-766-2344

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212-791-8771

Tribeca **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $110
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $30
212-346-0664

TARO SUSHI 太郎

244 Flatbush Ave., Brooklyn, NY 11217
TEL. 718-398-5240
www.tarosushibrooklyn.com

Authentic Sushi in Park Slope

BRKLYN

Hakanmono (House Mackerel, Mackerel, Sardine Butterfish) $11.50

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*We have KIRIN and SAPPORO draft beer

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Limited 2 people per night

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66 SOUTH 2ND ST. BROOKLYN NY 11211 718.384.2152 WWW.ONEORTHREEBK.COM

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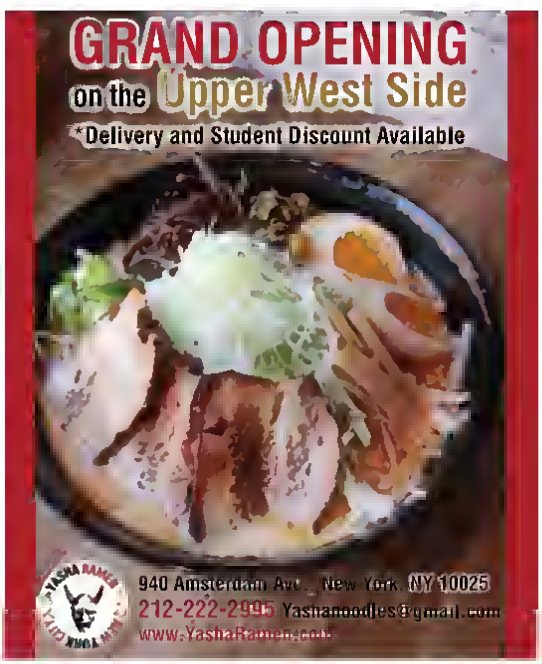

940 Amsterdam Ave., New York, NY 10025
212-222-2995 Yashanoodles@gmail.com
www.YashaRamen.com

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-965-0200

Tribeca **Tokohechi Tribeca***
145 Duane St (Church & W. Broadway) $35
212-571-1830

Tribeca **Zutto***
77 Hudson St (bet. Jay & Harrison St.) $40
212-233-3257

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**
75 Thompson St (bet. Broome & Spring St.) $15
212-625-1303

Soho **Omoe**
113 Thompson St (bet. Spring & Prince St.) $30
212-925-8923

Soho **Sosee Soho***
210 6th Ave (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***
66 S. 2nd St (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St (bet. Clinton & Henry St.) $15
718-923-1100

Brooklyn **Boze**
296 Grand St (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
5316 4th Ave (bet. 53rd & 54th St.) $38
718-633-7798

Brooklyn **Geido***
331 Flatbush Ave (bet. Park & Prospect Pl.) $25
718-638-8858

Brooklyn **Hihoo**
333 Henry St (at Pacific St.) $35
718-260-8052

Brooklyn **IZAKAYA on SMITH***
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mizu**
192 Bedford Ave (bet. 6th St & 7th St.) $20
718 782-6998

Brooklyn **Noruto Romee**
276 5th Ave (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Oseke**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet. Berkeley & Lincoln Pl.) $25
718-783-1648

Brooklyn **OZU***
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn **qoo Rohata***
367 Metropolitan Ave. (at Havemeyer St.) $25
718-384-8493

Brooklyn **Romen Yebisu***
126 N. 6th St. (at Henry St.) $15
718-782-1444

Brooklyn **Sepporo Hore Japanese**
622 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-8721

Brooklyn **Shomison***
384 5th St (bet. 6th st & 7th St.) $30 M Tu F Th W
718-768-2288

Brooklyn **Sopercore***
305 Bedford Ave (bet. S. 2nd & S. 1st St.) $20
718-302-1928

Brooklyn **Tonzoo**
711F 18th Ave (at 71st St.) $30
718-621-3288

Brooklyn **Zookichi***
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60
718-384-8585

Brooklyn **ZuZu Romee**
173 4th Ave (at Degraw St.) $20
718-398-9898

Queens

Queens **Ajt Jopanese Cuisine**
39-06 Ditmars Blvd. Astoria NY 11105 $0
718-777-8888

Queens **Ajisen Romee**

Ajisen Ramen is a global ramen shop franchise with over 600 branches offering a wide variety of unique ramen noodles since its opening in Japan in 1968. Stop by the Queens Crossing location for a taste that will make you come back for more.

38-10 138th St 1st Fl. Flushing, NY 11354 $18
718-355-8119

Queens **ARIYOSHI***
41 13 Queens Blvd. Sunnyside NY 11104 $18
718-937 3288

Queens **Bistro 33**
19-33 Ditmars Blvd Astoria NY 11105 $20
718-721-1333

Queens **gowasabi***
34-02 30th Ave. Astoria, NY 11103 $23
718-204-7354

Queens **Hokota**
37-02 Prince St. Flushing NY 11354 $13
718-321-0200

Queens **Hinomaru Ramen**
33-18 Ditmars Blvd. Astoria NY 11105 $15
347-762-2543

Queens **KATSUNO***
103-01 Metropolitan Ave. Forest Hills NY $35
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpke. Flushing NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining***
25-13 Broadway Astoria NY 11106 $30
718-204-0050

Queens **Nonto**
107-09 70th Rd Forest Hills NY 11375 $20
718-263-2998

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria NY 11105 $20
718-626-0788

Queens **Samurai Boy***
86-32 Grand Ave. Elmhurst NY 11373 $9
718-457-2222

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www.sake-guide.com

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ramenyebisu@gmail.com
www.facebook.com/nyramenyebisu
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Queens **Shiro of Jupan Atlus Pk**
80-40 Cooper Ave Glendale NY 11385 $20
718-326-6704

Queens **SUSHI ISLAND***
87-18 Queens Blvd Elmhurst, NY 11373 $20
718-803-9033

Queens **Takesushi***
43-46 42nd St Sunnyside NY 11104 $25
718-729-8253

Queens **Tuudo Sushi***
86-26 Fresh Pond Rd Ridgewood NY 11385 $12
718-381-0809

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria NY 11105 $28
718-545-9596

Long Island

Long Island **Beuthuuu**
320 Merchant's Concourse Westbury NY $30
516-222-6091

Long Island **Inatome Japanese Steak House***
6 5th St Valley Stream NY 11581 $28
516-872-0419

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437-4552

Long Island **Kohon Restaurant***
2016 Merrick Rd Merrick, NY 11566 $30
516-223-0200

Long Island **Kuuso**
540 Westbury Ave Carle Place NY 11514 $26
516-333-3434

Long Island **KuroBare***
475 New York Ave Huntington NY 11743 $30
631-673-0050

Long Island **Kurofuuu***
77 Commack Rd Commack NY 11725 $20
631-462-1075

Long Island **Mumoe Restaurant ***
1300 Franklin Ave Garden City NY 11530 $32
516-747-0386

Long Island **Nugushimu***
12 A-1 Jericho Tpk, Jericho NY 11753 $25
516-338-0022

Long Island **Rock-e-Seku Port WA**
90 Main St Port Washington, NY 11050 $30
516-883-7253

Long Island **Supporo**
3295 Merrick Rd Wantagh NY 11793 $18
516-785-3853

Long Island **Sea Restaurant***
23 Main St Sag Harbor NY 11963 $45
631-725-1774

Long Island **Shiro of Jupan***
401 Old Country Rd. Carle Place NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733 $25
631-689-3111

Long Island **TAIKO Restaurant**
15 S Village Ave, Rockville Ctr NY 11570 $20
516-678-6143

Long Island **Tuku Sushi***
821 Carman Ave Westbury NY 11590 $20
516-876-0033

Long Island **Tungo ***
196 Jericho Tpk, Floral Park, NY 11001 $20
516-352-8116

Long Island **Yuki's Palette Tuu***
151 Merrick Ave Merrick, NY 11566 $25
516-867-6736

The Bronx

The Bronx **OHANA**
900 E 9th Island Ave Bronx NY 10464 $35
718-885-0700

Westchester

Westchester **Asuuu Temptutiuu***
23 Mamaroneck Ave White Plains NY 10601 $25
914-328-6151

Westchester **Huku**
149 Mamaroneck Ave White Plains 10601 $25
914-644-6467

Westchester **Hujimu***
267 Halstead Ave Harrison NY 10528 $35
914-777-1543

Westchester **Ichiro***
80 Mamaroneck Ave White Plains NY 10601 $25
914-437-9888

Westchester **Momuji***
261 Halstead Ave Harrison NY 10528 $25
914-835-1078

Westchester **Nuease**
522 Mamaroneck Ave White Plains, NY 10605 $50
914 235-5351

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502 $26
914-693-2500

Westchester **Nuda***
200 Hamilton Ave White Plains NY 10601 $25
914-649-0590

Westchester **Sukuuuya Sushi**
14 North Central Ave Hartsdale NY 10530 $18
914-946-9065

Westchester **Suzae Restaurant***
724 Saw Mill River Rd Ardsley NY 10502 $23
914-674-6015

Westchester **Tunto**
539 White Plains Rd Scarsdale, NY 10583 $10
914-725-9100

Westchester **Tsuru**
259 N. Central Ave Hartsdale NY 10530 $25
914 761-0057

Upstate

Upstate **Kiko Housu**
11 21 E Washington Ave Pearl River NY $25
845-735-8885

Upstate **Matsu Hanu**
32F Route 59 Central Nyack, NY 10960 $20
845-727-9939

New Jersey

New Jersey **Ajihei Pnucetou**
11 Chambers St Princetone NJ 08542 $20
609-252-1150

New Jersey **Akai Sushi Louegu**
11 N Dean St Englewood NJ 07631 $18
201-541-0086

New Jersey **Asuhi Jupauese***
1475 Bergen Blvd Fort Lee NJ 07024 $17
201-944-5113

New Jersey **Daimutsu***
840 Mountain Ave Mountainside NJ 07032 $25
908-233-7988

New Jersey **East Jupauese**
1405 Teaneck Rd Teaneck, NJ 07666 $20
201-837-1260

New Jersey **Higo Buttun Ramuu***
2024 Center Ave #J & K Fort Lee NJ 07024 $15
201-461-5465

New Jersey **Huushu Lounge***
31 Montgomery St. 2 Fl Jersey City NJ 07302 $25
201 324-2788

New Jersey **Ichi Umi Restaurant**
352 Menlo Park Dr Edison NJ 08837 $30
732-905-2370

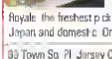
New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 $22
973-806-7178

New Jersey **Joshu Restaurant ***
120 Cedar Grove Ln Somerset, NJ 08873 $25
732-469-8368

New Jersey **Kauume***
763 Palisade Ave Cliffside Park NJ 07010 $25
201-868-0090

New Jersey **Komegushi***
103 Montgomery St Jersey City NJ 07302 $25
201-433-4567

New Jersey **Komegashi tou***



Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline, offers exciting sushi selections. Try their Chirashi Royale, the freshest pick by the chef with 9 selections from Japan and domestic. Only 5 min. PATH from NYC!

99 Town Sq Pl Jersey City NJ 07310 $30
201-533-6888 www.komegashi.com

New Jersey **Kyashu Sushi***
209 Paterson Ave Wallington NJ 07057 $25
973-773-7100

New Jersey **Masa Sushi & Grill***
81 W Allendale Ave Allendale, NJ 07401 $30
201-934-6616

New Jersey **Monster Sushi***
345 Springfield Ave Summit, NJ 07901 $25
908-598-1100

New Jersey **Princeton Tomo Sushi**
238 Nassau St. Princeton NJ 08542 $15
609-924-8478

New Jersey **Ruku Izukuya**
209 Main St Fort Lee, NJ 07024 $25
201-585-0707

New Jersey **Sukuru-buna***
43 Franklin Ave Ridgewood NJ 07450 $25
201-447-6525

New Jersey **Suntohku (Mitsuwu)**
595 River Rd. Edgewater NJ 07020 $10
201 941-1004

New Jersey **Seeuki Seedo (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-641-8113

New Jersey **Sugi**
2117 Rt 4 E Fort Lee NJ 07024 $22
201-461-3100

New Jersey **Sushi Tuugu***
515 Jersey Ave Jersey City NJ 07302 $13
201 332-9300

New Jersey **TATSUMI***
1034 River Rd Edgewater NJ 07020 $25
201-969-0202

New Jersey **Tuuk Ou Thu Hudson**
15 Hudson St Hoboken NJ 07030 $30
201-653-6988

New Jersey **Teudu Sushi***
10 Schuyler Ave Kearny NJ 07032 $12
201 991-6588

New Jersey **Toyu Restaurant***
436 Anderson Ave Cliffside Park, NJ 07010 $20
201-917 5532

New Jersey **Umeya**
156 Piermont Rd Cresskill NJ 07626 $25
201-816-0511

New Jersey **Yukatori 39**
252-254 Degraw Ave Teaneck NJ 07666 $35
201-692-0700

New Jersey **Yamagata Restaurant***
1438 Palisades Ave Fort Lee, NJ 07024 $25
201-585-0488

Connecticut

Connecticut **Abis**
391 Greenwich Ave Greenwich CT 06830 $30
203-992-9100

Connecticut **Kazu**
64 N Main St Norwalk CT 06854 $25
203-866-7492

CAFE

Upper West **Beurd Pupu's Upper W**
2157 Broadway (bet 77th & 78th St.) — Cream Puffs
212 799-3770

Upper East **Chuux Factory**
1585 1st Ave (bet 82th & 84th St.) — Cream Puffs
212 289-2023

Midtown West **Cafu Zuryu Midtowu W**
1073 6th Ave (bet 40th & 41st St.) — Bakery
212 764-6785

Midtown West **Mieumoto Kitchoan**
608 5th Ave (bet 48th & 49th St.) — Confectionery
212-489-3747

Midtown East **BentOu Cafe**
156 E 45th St (bet. 3rd & Lexington Ave.) — Bakery
212-922-3788

Midtown East **Cafe Zeiya Midtown E**
16 E 41 St (bet Madison & 5th Ave.) — Bakery
212 779-0900

Midtown East **Chuux Factory**
985 1st Ave (bet 49th & 50th St.) — Cream Puffs
212-223-0730

Chelsea **Flovobotim**
600 6th Ave (bet 17th & 18th St.) — Dessert Bar
212-414-0010

East Village **Cafe Zuryu East Village**
65 Cooper Sq (bet 7th St. & St. Marks Pl.) — Bakery
212-253-9700

East Village **Chikalicious**
203 E 10th St (bet 1st & 2nd Ave.) — Dessert Bar
212-475-0928

East Village **PANYA**
9 Stuyvesant St (bet 9th St. & 3rd Ave.) — Bakery
212 777-1000

Lower Mhn **Yeya Tee Gorden**
51 Chrystie St (Hester & Canal St.) — Rice Balls
212 226-8803

New Jersey **Minamoto Kitchoaa** — Confec. Cenery
595 River rd Edgewater NJ 07020
201-313-8336

New Jersey **Parisieaan** — Bakery
250 Main St Fort Lee NJ 07024
201-582-8878

KARAOKE

Upper East **Iggy's** — $1 /song
1452 2nd Ave (bet 75th & 76th St)
212-327-9043

Midtown West **Yuki 55*** — $8/h /person
253 W 55th St. (bet Broadway & 9th Ave)
212 765-1210

Midtown East **Box Snack Riki** — $10/h $30 min
141 E 45th St 2 Fl (bet 3rd & Lexington Ave)
212-986-5812

Midtown East **Japas 38** — $8/h /person
8 E 38th St (bet. Madison & 5th Ave)
212-679-4040

Midtown East **Karaoke Duet 48*** — $4/h /person
304 E 48th St (bet 1st & 2nd Ave)
212-953-0030

Koreatown **5 Bar Karaoke** — $30 /room
38 W 32nd St 5F (bet. 5th Ave & Broadway)
212-594-6644

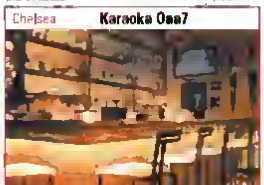
Koreatown **Gagopa Karaoke** — $30- /room
28 W 32nd St (bet 5th Ave & Broadway)
212-967-5353

Koreatown **Grammy Karaoke** — $40 /room
23 W 32nd St (bet 5th Ave & Broadway)
212-629-7171

Koreatown **Karaoke Duet 35*** — $4/h /person
53 W 35th St 2 Fl (bet 5th & 6th Ave.)
646-473-0825

Koreatown **Radio Star Karaoke** — $40 /room
3 W 35th St (bet. 5th & 6th Ave)
212-564-2520

Chelsea **Karaoke Oaa7**



They offer the city's largest song selection with 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h (Sun-Wed $6/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice — $2/song
29 W 17th St (bet. 5th & 6th Ave)
212-675-3527 www.karaoke17.com

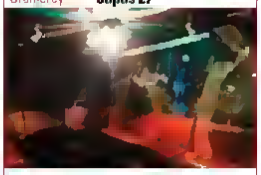
Gramercy **Music Story** — $40 /room
34 32nd St 5 Fl (Park Ave S & Madison Ave)
212-594-4244

West Village **Appla Restaurant** — $10/cover /room
17 Waverly Pl (bet Greene & Mercer St)
212-473-8888

West Village **Karaoke Cave** — $35- /room
8 E 13th St (bet University Pl & 5th Ave)
646 250-6670

West Village **NEMO** — $8/h /person
54 E 13th St (bet B'way & University Pl)
212-477-1177

Gramercy **Japas 27*** — $10/ person



Sing your heart away at Japas 27. They offer karaoke rooms at no charge ($10 min room per person Sunday through Thursday only). Their kitchen is open until 3am everyday with a selection of over 50 food items. Unlimited Drink Plan is only $15.95 per person for 2 hours; with food it's only $24.99 per person for 2 hours. Private rooms are also available. Please inquire with th
366 3rd Ave (bet. 25th & 27th St)
212-683-2325 www.karaoke27.com

East Village **Planet Rose** — $2/song
213 Ave A (bet 13th & 14th St)
212-353-8500

East Village **Second on Second** — $30/h /room
27 2nd Ave (bet 1st & 2nd St)
212-473-2922

East Village **Sing Sing (Ave. A)*** — $3-8/h per person

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Ave A (bet 4th & 5th St)
212-674-0700 www.karaokesingsing.com

East Village **Sing Sing (St. Marks)*** — $3-8/h per person

SING-SING KARAOKE ST. MARKS

Conveniently located on St Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesings ng.com
9 St Marks Pl 2Fl (bet 2nd & 3rd Ave.)
212-387-7900 www.karaokesingsing.com

Lower Mhn **Bmy Karaoke Bar** — $30/h /box
5 Thompson St 2 Fl (bet 6th Ave & Canal St)
212-334-5490

Lower Mhn **Mott Karaoke Lounge** — min $30 /room
43 Mott St (bet Worth & Bayard St)
212-693-0004

Brooklyn **100 Fun** — $40/h /room
932 60th St (9th Ave & Fort Hamilton Pkwy)
718-435-8893

Queens **Karaoke Shout*** — $3/h /person

120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wireless touch system on the in-set screens and ipods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!
32-46 Steinway St Astoria NY 11103
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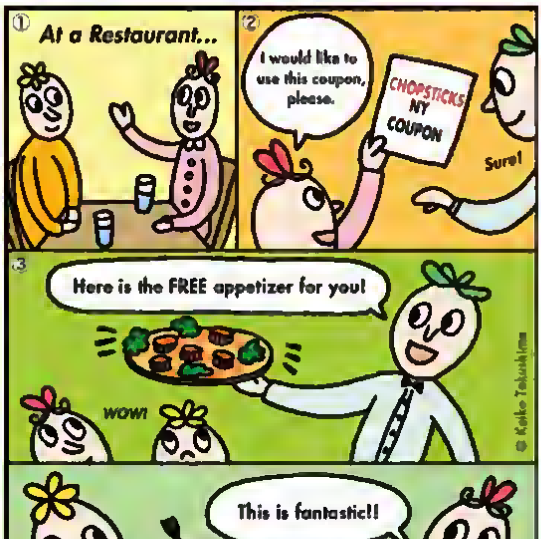
St. Marks
9 St Marks Place, 2nd Fl (bet 2nd & 3rd Ave)
212-387-7800
Hours Sun-Thu 1pm-4am
Fr &Sat 1pm- 6am
Avenue A
81 Avenue A (bet 5th & 6th St)
212-674-0700
Hours Mon-Thu 3pm-4am
Fri-Sat & Sun 2pm-4:30am
Special Promotion
Mention Chopsticks NY and get 50% off
(only Mon-Thu)
$8/hr/p → $4/hr/p



Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available
Open for Lunch
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Th F Sa Su
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner
Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

CHINESE

Ivy's Cafe* $25
154 W 72nd St (bet. Columbus & Amsterdam Ave.)
212-787-3333

Ollie's $15
2957 Broadway (at 116th St.)
212-932-3300

Shun Lee West $35
43 W 65th St (Central Park W. & Columbus)
212-595-8895

Cafe Evergreen $30
1367 1st Ave. (bet. 73rd & 74th St.)
212-744-3288

Lin's Noodle & Grill $25
1500 3rd Ave (bet. 84th & 85th St.)
212-639-1313

Our Place $25
242 E 79th St (bet. 2nd & 3rd Ave.)
212-288-4882

Philippe $45
33 E 60th St (bet. Park & Madison Ave.)
212-644-8885

Shanghai Pavilion $37
1378 3rd Ave. (bet. 78th & 79th St.)
212-585-3388

Szechuan Gourmet $25
1395 2nd Ave. (at 73rd St.)
212-737-1838

China Grill $66
60 W 53rd St (bet. 5th & 6th Ave.)
212-333-7788

Ruby Foo's Times Sq. $30
1626 Broadway (bet. 49th & 50th St.)
212-489-5600

Teng Pavilion $25
65 W 55th St (bet. 5th & 6th Ave.)
212-956-5888

Wu Liang Ye $25
36 W 49th St (bet. 5th & 6th Ave.)
212-398-2308

Chin Chin $30
216 E 49th St (bet. 2nd & 3rd Ave.)
212-888-4555

Dynasty Sung $35
511 Lexington Ave 2 Fl (at 48th St.)
212-355-1200

Evergreen on 38 $25
10 E 38th St (bet. Madison & 5th Ave.)
212-449-1158

Grand Sichuan $20
1049 2nd Ave (bet. 55th & 56th St.)
212-855-5655

Lychee House $20
141 E 55th St (bet. 3rd & Lexington Ave.)
212-753-3900

MR K's* $50
570 Lexington Ave (at 51st St.)
212-583-1699

Peking Duck House* $33

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Their house specialty and a crowd favorite. Their duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week.
236 E 53rd St (bet. 2nd & 3rd Ave.)
212-758-8250 www.pekingduckhouseny.com

Phoenix Garden $20
242 E 40th St (bet. 2nd & 3rd Ave.)
212-983-6666

Shih Lee $10
311 E 45th St (bet. 1st & 2nd Ave.)
212-867-0311

Shun Lee Palace $35
155 E 55th St (bet. 3rd & Lexington Ave.)
212-371-4844

Grand Sichuan $20
229 9th Ave. (at 24th St.)
212-620-5200

Grand Sichuan $25
227 Lexington Ave (bet. 33rd & 34th St.)
212-779-9770

The Cottage* $12
33 Irving Place (at 18th St.)
212-505-8600

Shanghai Square $20
11 E 13th St (bet. University Pl & 5th Ave.)
646-486-7313

BaoHaus $14
238 E 14th St (bet. 2nd & 3rd Ave.)
646-666-8868

Dumpling Men* $11
100 St. Marks Pl (bet. 1st Ave & Ave A)
212-505-2121

ABC Chinese Restaurant $25
34 Pell St (bet. Bowery & Mott St.)
212-346-9330

Amazing 66 $25
66 Mott St (bet. Bayard & Canal St.)
212-334-0088

Au Mandarin $30
200-250 Vesey St (at West St.)
212-385-0313

Congee Village $10
100 Allen St (bet. Broome & Delancy St.)
212-941-1019

Dim Sum Go Go $15
5 E Broadway (bet. Catherine St & Bowery)
212-732-0797

Golden Unicorn* $20
18 E Broadway (bet. Market & Catherine St.)
212-941-0811

Joe's Ginger $20
25 Pell St (at Doyers St.)
212-285-0333

Mandarin Court $15
61 Mott St. (bet. Bayard & Canal St.)
212-608-3838

Oriental Garden $35
14 Elizabeth St (bet. Bayard & Canal St.)
212-619-0045

Shanghai Cuisine* $25
83 Bayard St (at Mulberry St.)
212-732-8388

Himalayan Yak Restaurant* $15
72-20 Roosevelt Ave Jackson Heights, NY 11372
718-779-1119

KOREAN

Bann $30
350 W 50th St (bet. 8th & 9th Ave.)
212-582-4449

Chom Chom $40
40 W 56th St (bet. 5th & 6th Ave.)
212-213-2258

Danji $44
346 W 52nd St (bet. 9th & 10th Ave.)
212-586-2880

Korea Palace $30
127 E 54th St (bet. Park & Lexington Ave.)
212-832-9350

Cho Dang Gol $30
56 W 35th St (bet. 5th & 6th Ave.)
212-695-8222

Don's Bogam* $40
17 E 32nd St (bet. Madison & 5th Ave.)
212-683-2200

HAN BAT* $15
53 W 35th St (bet. 5th & 6th Ave.)
212-629-5508

HANGAWI* $40
12 E 32nd St (bet. 5th & Madison Ave.)
212-213-0077

Hyo Dong Gek* $20
61 W 35th St (bet. 5th & 6th Ave.)
212-695-7157

Kang Suh $30
1250 Broadway (at 32nd St.)
212-564-6845

Komtang House* $15
32 W 32nd St (bet. 5th Ave. & Broadway)
212-947-8482

KRISTALBELLI $40
9 W 36th St (bet. 5th & 6th Ave.)
212-239-2211

Kom Gang Son* $20
49 W 32nd St (at Broadway)
212-967-0909

Madangsui* $30
35 W 35th St (bet. 5th & 6th Ave.)
212-564-3333

Seoul Garden $30
34 W 32nd St (bet. 5th Ave. & Broadway)
212-736-9002

Shilla $25
37 W 32nd St (bet. 5th Ave. & Broadway)
212-367-1990

Do Hwa $27
55 Carmine St (at Bedford St.)
212-414-1224

Bon Chon $20
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-2997

Dokebi* $25
199 Grand St. (bet. Driggs & Bedford Ave.)
718-782-1424

[Williamsburg]
124 North 8th St. Brooklyn NY 11211
718 599 5899

[Midtown West]
930 8th Ave. New York NY 10019
212.707.8778

CHAI-RESTAURANTS.COM

Queens **KOREANA***
139-20 35th Ave Flushing NY 11354
718-713-0252 $25

Westchester **Kelbi House**
251 Central Ave White Plains NY 10606
914-326-0251 $20

New Jersey **Gommeeok ***
485 Main Street Fort Lee, NJ 07024
201 242 1333 $17

New Jersey **Gommeeok**
110 Broad Ave Palisades Park NJ 07650
201-945-0300 $17

Long Island **Pinehill Restaurant**
123 Paramus Rd Paramus NJ 07652
201-843-0170 $20

THAI

Upper West **Long Grain**
2534 Broadway (at 95th St)
212-665-0816 $22

Midtown West **@NINE***
592 9th Ave (bet 42nd & 43rd St.)
212-265-4435 $18

Midtown West **Aura Thai**
462 9th Ave (bet 35th & 36th St)
212-971-6530 $14

Midtown West **Baegkok House**
360 W 46th St (bet 8th & 9th Ave)
212-541-5943 $18

Midtown West **Chai Thai Kitchen**
530 9th Ave (at 56th St)
212-707-9778 $30

Midtown West **Pom Real Thai 47**
402 W 47th St (bet 9th & 10th Ave)
212-315-4441 $20

Midtown West **Pongsri Thai***
244 W 48th St (bet Broadway & 8th Ave)
212-582-3332 $25

Midtown West **Room Service Midtowe**
656 9th Ave (bet. 47th & 48th St)
212-582-0399 $25

Midtown West **Thai Select**
472 5th Ave (bet 38th & 37th St)
212-695-9820 $12

Midtown West **Yum Yum 3***
852 8th Ave (at 48th St)
212-956-0639 $15

Midtown West **Yum Yum Baegkok***
850 9th Ave (bet. 45th & 48th St.)
212-262 7244 $15

Midtown West **Yum Yum Too***
862 9th Ave (at 46th St)
212 247 2228 $20

Midtown East **OBAO**
222 E 53rd St (bet 2nd & 3rd Ave.)
212-308-5558 $25

Midtown East **Rein Thai Restaurant***
220 53rd St (bet. 2nd & 3rd Ave.)
212-752-3333 $16

Midtown East **Talent Thai Kitchen**
210 E 34th St (bet. 2nd & 3rd Ave)
212-725-8686 $11

Chelsea **Pongsri Chelsea**
165 W 23rd St (bet 6th & 7th Ave)
212-645-8808 $20

Chelsea **Regional Thai***
208 7th Ave (bet 21st & 22nd St)
212-807-8672 $15

Chelsea **Silom Thai**
150 9th Ave (bet 17th & 18th St)
212-675-0080 $25

Chelsea **Spice**
159 8th Ave (at 20th St)
212-989-1116 $20

Gramercy **Bongkok 2 Thai***
349 1st Ave (bet 20th & 21st St)
212-473-4480 $14

Gramercy **Jonye Thai**
386 3rd Ave (bet 28th & 29th St)
212-889-1330 $25

Gramercy **Rhoeg Tiem**
31 E 21st St (bet 5th Ave & Broadway)
212-420-7500 $20

Gramercy **Soi 30 Thai Cookieg***
430 3rd Ave (at 30th St)
212-461-5211 $16

Gramercy **Taee Thai Cuisine**
17 E 31st St (bet Madison & 5th Ave)
212 213-3773 $15

Gramercy **Tooe Thai Cafe***
435 Park Ave S (bet 29th & 30th St)
212-644-9389 $25

West Village **SEA**
835 Washington St (at W 12th St)
212-243-3338 $15

West Village **Tue Thai Food***
3 Greenwich Ave (5th Ave & Christopher St)
212-929-9898 $20

East Village **Katt Thai Cuisine**
347 E 14th St (bet 1st & 2nd Ave)
212-533-2046 $11

East Village **Spice**
38 E 13th St (bet Broadway & Union sq)
212-982-3758 $20

Lower Manhattan **Kuma Inn**
113 Ludlow St 2 Fl (Delancey & Rivington St)
212-353-8866 $25

Lower Manhattan **Poegsri Chinatowe**
106 Bayard St (at Baxter St)
212-349-3132 $20

Soho **Kittichai**
60 Thompson St (bet. Broome & Spring St)
212-219-2000 $35

Brooklyn **Chai Thai Kitchen***
124 N 6th St (at Berry St)
718-599-5898 $16

Brooklyn **Pegude Thailand**
333 Graham Ave (Devoe & Metropolitan Ave.)
718-388-8445 $35

Brooklyn **Tai Thai**
208 Bedford Ave (bet. N 5th & N 6th St.)
718-599-5556 $30

Long Island **Phao Restaurant**
23 Main St Sag Harbor NY 11963
631-725-0101 $35

New Jersey **Absolute Thai Homemade***
644 Anderson Ave. Cliffs de Park NJ 07010
201-941-2290 $13

VIETNAMESE

Midtown East **Le Colonial**
149 E 57th St (bet 3rd & Lexington Ave)
212-752-0808 $35

Koreatown **PHO32 & SHABU***
2 W 32nd St (bet 5th Ave & Broadway)
212-695-0780 $20

Gramercy **NiU Noodle House***
15 Greenwich Ave (bet 10th & Christopher St.)
212-414-5988 $20

West Village **Saigoe Market**
93 University Pl (bet 11th & 12th St)
212-627-3691 $25

Lower Manhattan **Nha Traeg**
87 Baxter St (bet. Bayard & Canal St.)
212 2396948 $15

Lower Manhattan **Paris Restaurant***
113 Mott St (bet Henry & Canal St)
212-226-7221 $5

Lower Manhattan **Paris Restaurant***
213 Grand St (bet Elizabeth & Mott St)
212-226-3828 $5

OTHER

Upper West **Asia Kae**
710 Amsterdam Ave (bet 94th & 95th St)
212 280-8378 $25

Upper West **Asiate**
80 Columbus Cir 35 Fl (at 60th St)
212-805-8800 $135

Upper Eastside **Amber***
1406 3rd Ave (at 80th St)
212-249-5020 $25

Upper East **Gobo**
1426 3rd Ave (at 81st St.)
212-288-4696 $31

Midtown West **Blue Ribbon Sushi Bar & Grill**
308 W 58th St (bet 8th & 9th Ave)
212-397-0404 $61

Midtown West **Rue 57**
30 W 57th St (at 5th Ave)
212-307 5656 $45

Midtown East **Fushe Asian Cuisine**
1065 1st Ave (at 58th St)
212-752-8883 $35

Midtown East **Jezz at Kitano**
The Kitano Hotel 66 Park Ave (at 38th St)
212-885-7123 $35

Chelsea **Rice on Lexington Ave**
115 Lexington Ave (at 28th St)
212-696-5400 $20

West Village **Betel**
51 Grove St (bet. Bleeker St & 7th Ave S)
212-352-0460 $30

West Village **CBeo***
108 W 14th St (bet 6th & 7th Ave)
212 206-6388 $10

West Village **Gobo**
401 6th Ave (bet 8th St. & Waverly Pl)
212-255-3242 $20

East Village **Freed House**
105 3rd Ave (at 13th St)
212-388-1630 $22

East Village **Lucky Cheegs**
24 1st Ave (bet. 1st & 2nd St)
212-473-0516 $30

East Village **Prime & Beyond New York**
90 E 10th St (bet 3rd & 4th Ave)
212-505-0033 $35

Lower Manhattan **Rice***
282 Elizabeth St (bet Houston & Bleecker St)
212-226-5775 $15

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave (bet 1st St & Garfield Pl)
718-840-0404 $55

Brooklyn **Purple Yam**
1314 Cortelyou Road (bet. Argyle & Rugby Rds)
718-940-8188 $30

Long Island **TOKU**
2040 Northern Blvd Manhasset, NY 11030
516-627-8558 $55

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042
973-233-9400 $30

New Jersey **Bings Burgers***
249 Main St Fort Lee NJ 07024
201-592-6454 $10

New Jersey **the tee ber***
1536 Palisade Ave #4 Fort Lee NJ 07024
201-944-3102 $10

KAWAII in New York

By Julia Szabo

Inspired by the culture of deko ben (decorated lunch box), I developed this easy-to-make recipe for my favorite person – so just imagine my delight when he pronounced it "really good!" It's also really good for him, and will keep him in excellent health. The main ingredients were selected specifically for their high mineral content. Kombu (kelp) contains iodine and iron, while shiitake mushrooms and scallions are both excellent sources of iron, manganese, phosphorus, potassium, selenium, copper, and zinc. Crimini mushrooms are anti-inflammatory and provide immune system support, antioxidant carrots are heart-healthy and contain phytonutrients called polyacetylenes, which inhibit the growth of colon cancer cells. Meanwhile, the combination of tasty seasonings – organic miso, mirin, and tamari soy sauce – make this a mouthwatering, medicinal medley. The kawaii content comes from turning the carrots into cute flowers with vegetable cutters made in Japan. For a final flourish, why not carve your loved one's initial out of the cooked kombu? Bon appétit!

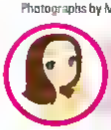
Matt's Medicinal Mushroom-Miso Soup

(Ingredients)
2 sheets of dried kombu
2 carrots, cut into coins
8-10 shiitake mushrooms, stems chopped into small pieces
5-6 crimini mushrooms, sliced
2 scallions, finely chopped
1 ½ tablespoons organic miso paste ("Mild Sodium" or "White Type")
1 tablespoon mirin
1 tablespoon organic tamari soy sauce
4 cups of filtered water

(Directions)
Place kombu at the bottom of a soup pot, then add all other ingredients. Pour in filtered water, mirin, and tamari soy sauce, and bring to a boil. Lower flame and simmer, covered, for 15 minutes before adding miso paste, then simmer 5 more minutes. Serve with fresh daikon, cut into kawaii flower shapes with vegetable cutters.

Vegetable cookie cutters available on www.jbox.com/product/NYH070
Porcelain bowl and wooden spoon by Muji, www.muji.com

Photographs by Marie Fetzer, www.downdogink.com



Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Amirah Jones

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Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

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★ Chopsticks NY available to pick up

FASHION

Upper West — Bitz Kids*
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St (bet. Madison & 5th Ave.) 212-737-5545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St.) 212-534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1245 Madison Ave (bet. 89th & 90th St.) 212-987-0151 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) 877-486-4756 — Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.) 877-486-4756 — Clothing

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's) — Clothing

Chelsea — Junko Yoshioka
224 5th Ave 2 Fl (bet. 25th & 26th St.) 212-206-9302 — Clothing

Gramercy — Bradelis New York*
6E Madison Ave (bet. 27th & 28th St.) 212-689-2223 — Lingerie

West Village — Yomok
321 1/2 Lafayette St (bet Christopher & Grove) 212-807-9100 — Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.) 212-982-7818 — Clothing

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.) 212-777-3950 — Clothing

East Village — Tokio 7*
93 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St (bet. 1st & 2nd Ave.) 212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.) 212-571-0903 — Clothing

Tribeca — Mike Inetome
93 Reade St. 2 Fl (bet. 9th & 9th Ave.) 212-966-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway) 212-539-1431 — Accessories

Soho — Bradelis New York*
211 Elizabeth St (bet. Prince & Spring St.) 212 941 5623 — Lingerie

Soho — Facial Index
104 Grand St (at Mercer St.) 646-613-1055 — Eyewear

Soho — Kaori's Closet
71 W. Houston St (Wooster St. & W. Broadway) 212-677-7728 — Lingerie

Soho — Mieko Mintz
65 Thompson St (bet. Spring & Broome St.) 212-627-1524 — Clothing

Soho — R by 45rpm
169 Mercer St. (bet. Prince & Houston St.) 917-237-0045 — Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.) 917-237-5600 — Clothing

Soho — Yohji Yamamoto
103 Grand St (at Mercer St.) 212-966-9066 — Clothing

Queens — Bradelis New York*
135-20 38th Ave #HL 219 Flushing, NY 11354 718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz Paramus, NJ 07652 877-486-4756 — Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) 212-997-1110 — Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) 212-268-7081 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) 212-427-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St (at 7th Ave.) 212-302-8192 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave (at 45th St.) 212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) 212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St (bet. 7th & 8th Ave.) 212-631-0866 — Anime

West Village — AC Geare
63 E. 8th St (bet. Broadway & University Pl.) 212-260-2205 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12 & 13th St.) 212-473-1576 — Toy

East Village — Kim's Video St. Marks
124 1st Ave (bet. 7th St. & St. Marks Pl.) 212-533-7390 — Video Rental

East Village — St. Marks Comics
11 St. Marks Pl (bet. 2nd & 3rd Ave.) 212-598-9438 — Manga

East Village — Sunrise Mart
4 Stuyvesant St (bet. 3rd Ave. & 9th St.) 212-598-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave (bet. 5th & 6th St.) 212-673-5424 — Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.) 212-533-1039 — J Goods

Soho — kidrobot
115 Prince St (bet. Greene & Wooster St.) 212-966-0688 — Toy

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.) 212-219-0033 — Video Rental

Brooklyn — Zakka Corp*
185 Plymouth St (bet. Jay & Pearl St.) 718-801-9037 — Book

Queens — Anime Castle*
35-32 Union St. (bet. Flushing) NY 11354 347-435-1295 — Anime

Long Island — Anime Castle
77 Searing Ave. Mineola, NY 11501 516-214-4484 — Anime

New Jersey — Gundam Planet*
544 10th St. Palisades Park, NJ 07650 201-944-5305 — Toy

TRADITIONAL

Midtown East — Minamoto Kitchoan*
605 Madison Ave (bet. 52nd & 53rd St.) 212-485-3747 — Confectionery

Midtown East — Precious Pieces
5 Tudor City Pl (bet. 40th & 41st St.) 212-682-0505 — Parchment

Chelsea — KYOTOYA*
23 W. 18th St (bet. 5th & 6th Ave.) 212-414-0720 — General

East Village — Mokuri
97 3rd Ave (bet. 12th & 13th St.) 212-995-5888 — Antique/General

Soho — Kimono House
131 Thompson St (bet. Prince & Houston) 212-505-0232 — Kimono

Soho — KITEYA SOHO*

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464 Broome St (bet. Mercer & Greene St.) 212-219-7505 www.kiteya.com — General

New Jersey — Mars New York
695 River Rd. Edgewater, NJ 07020 201-945-1134 — General

Pennsylvania — Morihata International
428 N. 13th St. #2C, Philadelphia, PA 19123 215-238-1328 — General

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GALLERY

Midtown East — Ronin Gallery*
425 Madison Ave (at 49th St.) 212-980-0188 — Gallery

Chelsea — Annex Art Gallery
529 W 20th St (bet. 9th & 10th Ave.) 212-727-3030 — Gallery

Chelsea — NYCoo Gallery*
1133 Broadway #335 (bet. 25th & 26th St.) 212-980-1149 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St (bet. 10th & 11th Ave.) 212-695-6035 — Gallery

Chelsea — Po'An
521 W. 26th St. (bet. 10th & 11th Ave.) 212-967-4899 — Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St (bet. Rivington & Delancy St.) 212-233-2154 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St (bet. Norfolk & Essex St.) 212-674-0244 — Gallery

Queens — Gallery Gee
47-09 30th St. Long Island City, NY 11101 718-392-7717 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
900 8th Ave (bet. 36th & 37th St.) 212-868-7465 — Jewelry Supply

Midtown East — Ippodo Tea
125 E. 39th St (bet. Lex & Park Ave.) 212-370-0609 — Other Goods

Gramercy — Hanneri
20-24 E. 20th St (bet. Park & Broadway) 212-475-7444 — Other Goods

Lower Mhn — The Mendorie's Tea Room
21 Howard St. #201 (Lafayette & Broadway) 917-767-1091 — Other Goods

Online — IKI Japan
www.ikijapan.com 650-580-5764 — Other Goods

Online — JPstatus
www.jpstatus.com 888-330-9535 — Other Goods

Online — LUPICIA Fresh Tea
www.lupiciausa.com 866-574-4932 — Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
960 Lexington Ave (bet. 69th & 70th St.) 212-772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave (at 45th St.) 212-681-9333

Tribeca — Korin*
57 Warren St. (bet. Church St & W. Broadway) 212-587-7021

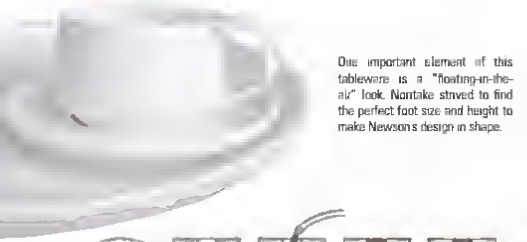
Queens — Sento Trading
41-26 27th St. Long Island City, NY 11101 718-472-5413

New Jersey — Kitchenware Central*
1535 Lemoine Ave. Fort Lee, NJ 07024 201-886-0003

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

The Marc Newson Collection from Noritake Co., Inc. features sleek look and fluid design while maintaining durability and lightness, which meet requirements to be used on a plane



One important element of this tableware is a "floating-in-the-air" look. Noritake strived to find the perfect foot size and height to make Newson's design in shape.

In order to produce Marc Newson's signature shape, Noritake employed a laborious and costly manufacturing method, using a plaster mold that is filled with liquid ceramics. Once the plaster has absorbed the moisture of the liquid ceramics, the thin layer of hardened ceramics remains. Then the liquid is poured out, the plaster mold opened and the cup is removed

Known for designs with smooth flowing lines and no sharp edge, Marc Newson works in aircraft design, product design, furniture design, jewellery and clothing

Vol. 38 - MONO of the month

Noritake Marc Newson Collection

Japanese craftsmanship and technology have developed an original ceramic culture and aesthetic sense that has contributed to refined and beautiful, Western-style dinnerware manufacturing. Established in 1904, Noritake Co., Ltd. was one of the first Japanese ceramics manufacturers to create and export high-quality, Western-style dinnerware. Today Noritake's tableware is adored worldwide for its beauty and functionality. The Marc Newson Collection, which became available in the U.S. in 2011, epitomizes Noritake's craftsmanship and philosophy.

As its name indicates, the Marc Newson Collection was created in collaboration with Marc Newson, an Australia-born, world-renowned industrial designer. It was originally made to be served in Qantas Airlines' First and Business Class cabins. Made from bone china, this beautiful dining collection features Newson's signature sleek look and fluid design. It also is of microwave safe quality while being light enough to be used in flight. However, much effort was necessary to get to the point where its beautiful appearance and high functionality could coexist.

Newson is not a designer specializing in tableware so aesthetic beauty is his priority when creating, not always considering the difficulty of manufacturing. His request to Noritake was for the tableware to be made to visually look as if it were floating in space. For this purpose, it was necessary to make the foot at the base of the tableware as unobtrusive as possible, without doing away with it completely which would hinder the floating in space look. Also, if the foot's circle was made too small, then the tableware would not be stable. So the foot's height was made exceedingly short and the size of its circle as small as possible. It took many rounds of trial and error to reach the perfect balance for this. If you put the Marc Newson Collection on a table and look at it from above on a diagonal, it really does look like it is floating in space.

In addition, Newson's popular signature style is to have the diameter of the top of the cup be narrower than that of the lower portion. In order to create this, you can't use a jiggering machine (an automatic machine somewhat based on a traditional potter's wheel) which is normally used for a cup, as the machine can only produce something with a larger diameter on top. So Noritake instead makes a plaster mold that can be filled with liquid clay, where the plaster's absorption of the moisture causes the liquid clay to harden on the interior walls of the mold. Then the inside liquid portion is poured out, the plaster mold opened and the cup is removed. This production method takes more work and costs more money than a creation via a jiggering machine.

Moreover, Newson tries to make the edges of the plates as flat as possible, and his request was to attach a perpendicular edge to the plate's flat rim. However, when you consider strength and avoiding chipping, this is not desirable for dinnerware that is going to be used on a plane. In regard to this, the Noritake team designed a plate that rises only 0.5 inches from the edge. It is not perpendicular per se, but the side does not rise as gradually as a regular plate.

All items in the Marc Newson Collection are delivered in a gift box, so they make great holiday presents. This pure white dinnerware made from bone china will give your table a fresh start that is perfect for the new year.

Noritake Co., Inc.
15-22 Fair Lawn Ave., Fair Lawn, NJ 07410
www.noritakechina.com

Promoting Healthful Fermented Products

Beauty Interview: Natsuko Yamawaki of Hakkoan

Please tell us about what you do at Hakkoan.

In order to share the greatness of fermented foods made from koji that have traditionally been eaten in Japan, we have cooking classes and teach how to make miso and amazake, a non-alcoholic sweet drink using koji. We also sell original fermented foods and carry out consulting. Full of enzymes, vitamins and nutrients, fermented foods have many health benefits.

What kind of benefits do koji-fermented products have?

There are many, but their most striking characteristics are said to be 1) they increase the umami of ingredients. 2) because the enzymes in koji break down the ingredients, they are easier to digest and absorb. 3) if you marinate them in koji-kin (a type of filamentous fungus), it is hard for other bactena to grow and you can improve the shelf life of the ingredients. 4) they strengthen your immunity.

What is the best way to incorporate fermented products into our life?

Making smoothies with amazake works well. When you drink amazake, your head is refreshed and you'll have energy for the rest of the day. Another idea is miso soup with plenty of seasonal vegetables. Also, miso goes well with tomatoes, so it is good to put a small amount in tomato sauce as well. Other ideas are mixing miso with maple syrup to create a dip or with tahini to make a dressing.

Share some tips to combat cold and dry winter?

Miso soup with abundant vegetables will warm your body to the core. I also recommend filling your amazake with ginger in order to maximize your immunity and prevent you from catching a cold.

The cafe My Kitchen in Brooklyn, which opened in December, sells amazake (photo left), sweets made using koji and other koji-fermented products from Hakkoan.

Hakkoan
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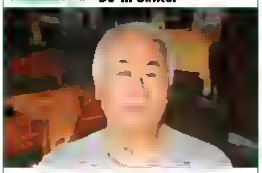

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212-599-5300 www.idocenter.com

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137 W. 19th St. (bet. 6th & 7th Ave.) | $45 /30min

212-367-2123

East Village — Kaisy

229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) | $45 /60min

212-253-6171

New Jersey — Eado Seitai Shiatsu NJ

23 Kingsland St. 2 Fl. Nutley, NJ 07110 | $80 /60min

973-951-2939

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212-246-7588 www.yamaguchiacupuncture.com

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150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) | $80 /60min

212-888-8877

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50 Greene St. 2fl. (bet. Broome & Grand St.) | $75 & up

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Upper East — Charles K. Loving*

17 E. 84th St. (bet. 5th & Madison Ave.) | Cosmetic Surgery

212-861-7373

Midtown West — Anshin Medical Health Care

36 W. 44th St. #303 (bet. 5th & 6th Ave.) | General Clinic

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212-829-2800

Midtown East — Japanese Medical Practice

55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | General Clinic

212-865-2119

Chelsea — Haruna Miyamoto SW

364 W. 18th St. #3C (bet. 8th & 9th Ave.) | Social Worker

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725 River Rd. #202, Edgewater, NJ 07020 | General Clinic

201-943-4040

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212-360-5557

Upper East — Michi* — $50-
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212-752-0229

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40 E 58th St. (bet. Park & Madison)
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Chelsea — Hoshi Coupe I — $50-
258 W. 19th St. (bet. 7th & 8th Ave.)
212-255-0770

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212 620-3648

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212 647-0303

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212-777-6252

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13 3rd Ave. (bet. 7th & St. Marks Pl.)
212-777-4612

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212-966-4065

East Village — Pirka Salon* — $80-
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212-673-5209

East Village — O Hair* — $68-
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212-614-6729

East Village — REBIRTH* — $60-
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212.777.2128

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253 Bowery St. (bet. Houston & Stanton St.) | $120-
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408 E. 9th St. (bet. Ave. A & 1st Ave.) | $85-
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SPA

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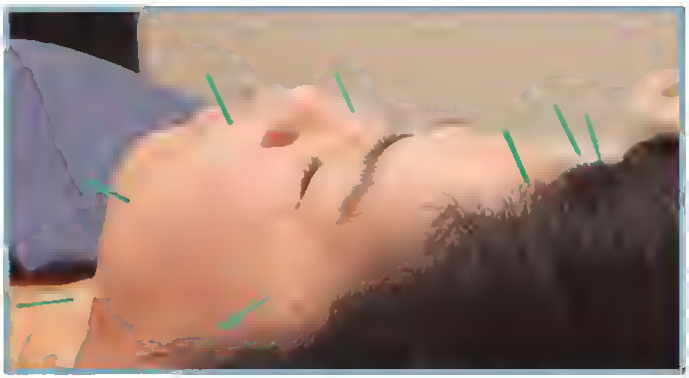
JAPANESE GRANDMA'S TIPS

Helpful and eco-friendly tips that have been handed down from generation to generation.

Green Tea Mask for Anti-aging

Green tea is effective in preventing spots and skin aging. ① Put the green tea leaves into an earthenware mortar and grind them up. ② Add wheat flour and water and mix into a clay like consistency. ③ Store in the refrigerator for 10 minutes. ④ After washing your face, apply the pack and leave it for 10 minutes. Rinse your face with lukewarm water and apply lotion afterwards.

A NATURAL FACELIFT THROUGH FACIAL ACUPUNCTURE



Nowadays, if you need a facelift, there are many options such as Botox or plastic surgery. But there is another option which is not as hard on your body that brings out your natural beauty: facial acupuncture. To know more about this less invasive treatment, I consulted with Ms. Yuko Nozaki, a licensed acupuncturist (L.Ac) of iDo Holistic Center. She gave a demonstration on a model while explaining many aspects of facial acupuncture.

First of all, there are some differences between facial acupuncture and regular acupuncture. For regular acupuncture, 0.20mm needles are usually used, but thinner needles that are 0.12mm are used for facial acupuncture. The needles are inserted at a shallow depth between the dermis and epidermis on the face, which is not as deep into the body as regular acupuncture.

It is important for acupuncturists to assess their patients' overall health before the facial acupuncture treatment begins. Patients are asked some general questions about how their bodies are feeling, and then the entire body is given a brief check, including the stomach, tongue and pulse. Also, the patient's body needs to be relaxed. Patients get a light massage and then needles are inserted in a particular order in their feet, hands, head and finally face. While aiming to restore symmetry to the face, firm sagging skin, and address other facial concerns, Ms. Nozaki inserts the needles into the different *tsubo* (pressure and stimulation points) of the face and head to achieve the best results. For example, the *kenn* point, located about half inch outside temples, is stimulated for lifting up sagging skin. The *shi haku* point, located about 1 inch below the eye, can be stimulated to improve dark circles under eyes, freckles or spots.

About 20 needles are used on the face for a standard treatment and extra needles are used for patient's concerns such as crow's feet or smile lines. The entire treatment time is about 45-60 minutes, including the consultation. The model in this demonstration said that just by touching her face, she could tell that her skin had tightened up. What surprised her was that her face got smaller and her eyes looked bigger. She also said, "I feel my internal circulation system improved and my entire body became warmer."

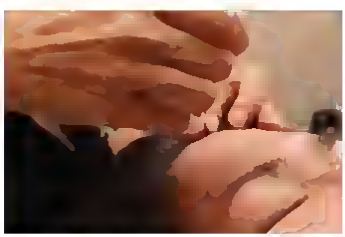
Ms. Nozaki advised me that you can see results just after one facial treatment, but it is important to continue the treatments for long-lasting results. She recommends 3-5 additional appointments, and iDo Holistic Center offers discount packages.

—Reported by *Kia Samaniego*

iDo Holistic Center
22 E. 49th St., 3rd Fl., New York, NY 10017
TEL. 212-593-5300 | www.idocenter.com

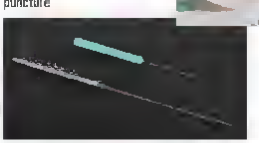
At the beginning of every facial acupuncture session, Ms. Nozaki examines the patient's overall physical condition by looking at the tongue, taking a pulse and adding light pressure to the body to determine points of tension or pain.

Before inserting the needles, the head, face, ears and neck area are massaged in order to increase circulation and help the lymph nodes relax.



Needles are carefully inserted in the areas of concern on the face using a small tube. Because of the soft Japanese technique, you barely feel a thing.

Needles of different sizes are used for different parts of the body. The bottom picture shows a needle on the top with a green tube which is used for facial acupuncture.



The needle attached to a patch is developed for specific concerns such as crow's feet and smile lines.

School Guide

The following is a list of schools where you can learn Japanese culture.

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LANGUAGE

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W 39th St. 14 Fl (bet. 7th & 8th Ave.)
646-345-9777

Midtown West — The Nippon Club/JFNY — Japanese
JE Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-697-6374

Midtown East — Hills Learning — Japanese
Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.
360 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212.551.7903 www.hillslearning.com

Midtown East — Ibec language institute, inc.* — Japanese
359 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1258

Midtown East — Language House — Japanese
211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.)
212-949-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave. #800 (at 42nd St.)
212-808-4754

Midtown East — Rennert New York — Japanese
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-1700

Koreatown — BYJ USA Culture Class — Japanese
350 5th Ave. 9 Fl. (bet. 33rd & 34th St.)
212-401-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 23th St. #6E (bet. 6th & 7th Ave.)
212-863-7580

Chelsea — Tonri* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2900

Tribeca — Tribeca Language — Japanese
22 Hamson St. (bet. Hudson & Greenwich St.)
212-219-3083

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd. Port Washington, NY 11050
516-883-5745

Westchester — Go!NihonGo Language — Japanese
PO Box 33 White Plains, NY 10605
914-255-5288

Purchase — Keio Academy of New York — Japanese

Each summer Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the US. Come join and experience the unique bilingual, bi-cultural learning environment!
3 College Rd. Purchase, NY 10577
914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edn* — Japanese
75 Grasslands Road, Valhalla, NY 10595
914-606-6830

New Jersey — Japanese-American Society of New Jersey* — Japanese

The language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.
304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasonj.com

New Jersey — R/Lingo Learning Center — Japanese
2460 Lemoine Ave. #104 & 105 Fort Lee, NJ
201-947-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #9K (Broadway & Columbus)
212-757-5748

Upper West — Seikou Shodo — Calligraphy

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315 W. 61st St. (at West End Ave.)
212-247-2563 www.seikoushodou.com

Upper West — Sogetsu Ikenbana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-988-5161

Midtown West — Ellie's NewYork Floral Design — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
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Midtown West — N.Y. Toge! Kyoshitsu* — Pottery

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212-869-0500

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212-744-5123

Chelsea — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-3919

Lower Mhn — Takemori Calligraphy Class — Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.)
917-679-2192

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-17A Oak Park Dr. Douglaston, NY 11362
718-631-2937

Japan — Dhara School — Ikebana
DharaNYC@aol.com
201-385-0353

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St. (Riverside Dr. & Dyckman St.)
646-483-8700

Upper West — Kokushi Budo Institute — Judo
332 Riverside Dr. (bet. 105th & 106th St.)
212-866-6777

Upper West — Shorinryu Matsubayashi* — Karate
131 W. 72nd St. #2A (Columbus & Amsterdam)
212-875-8826

Upper West — Shotokan Karate-Do NY — Karate
248 W 50th St. (bet. Amsterdam & 10th Ave.)
212-759-5500

Upper West — UWS Kenshikai Karate* — Karate
328 Columbus Ave. (bet. 105th & 106th St.)
212-222-1172

Upper East — Aikido Shobu Dojo — Aikido
350 E. 32nd St. (at 1st Ave.)
646-509-8212

Upper East — NEMMAA Kenzen Karate — Karate
1776 3rd Ave. (at 95th St.)
212-828-5678

Upper East — WTKD Honbu Dojo — Karate
206 E. 83rd St. (bet. 2nd & 3rd Ave.)
212.207.1807

Midtown West — O-Onjo — Karate
500 8th Ave. 12 Fl. (bet. 35th & 36th St.)
212-537-6441

Midtown West — New York Budokai — Kendo
520 8th Ave. 16 Fl. (bet. 36th & 37th St.)
917-621-1450

Midtown West — Shinjinbukan New York* — Karate
339 8th Ave. #307 (bet. 55th & 56th St.)
917-400-5183

Midtown West — Shinkyokushinkai NY — Karate
520 8th Ave. 18th Fl. (bet. 36th & 37th St.)
646-235-0293

Midtown West — World Oyama Karate — Karate
35 W. 31st St. 8 Fl. (bet. 5th Ave. & Broadway)
212-629-2709

Midtown East — Kenshikaikan Karate — Karate
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.)
212-756-9600

Midtown East — Shudokan — Kendo
265 Madison Ave, 5th fl. (bet. 39th & 40th St.)
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Chelsea — Bond Street Dojo — Aikido
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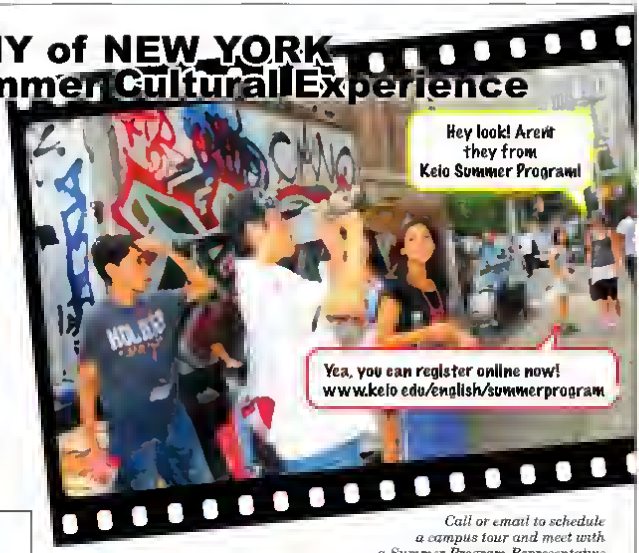

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Chelsea **World Seido Karate***

51 W 23rd St 2 Fl (bet. 5th & 6th Ave.) 212-324-0511 — Karate

Gramercy **World Kaeratkai Karate**

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58 E 11th St 5 Fl (Broadway & University) 212-505-3656 — Karate

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Long Island **NY San Tee Karate**

1370A Montauk Hwy Southampton NY 11968 631-899-4220 — Karate

Staten Island **Judo & Jojitsu Dojo**

3002 Amboy Rd Staten Island NY 10308 718-613-0150 — Judo

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24-28 Fair Lawn Ave Fair Lawn NJ 07410 201-797-8898 — Judo

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New Jersey **Ridgewood Karate School**

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Upper East **Soen Weaving Arts**

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415 W 54th St. (bet 9th & 10th Ave) 212-315-0515 — Music

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990 8th Ave. (bet. 56th & 57th St.) 212-898-7465 — Jewelry Making

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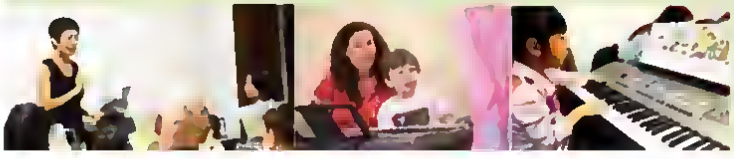

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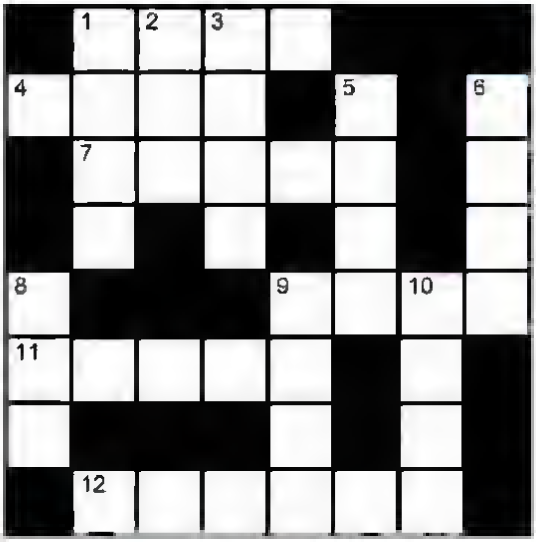


Japanese CROSSWORD

Across

1. _____ (snow) is beautiful but sometimes annoying
4. _____ is a homonym meaning "spider" and "cloud" in Japanese
7. During the New Year's holiday, Japanese people cut branches of this evergreen tree
9. In Japanese the same word is used for "wing" "feather," and "shuttlecock"
11. On New Year's Day, many Japanese visit this place to pray for health and luck for the rest of the year
12. Nenga _____ is a New Year's postcard

Down

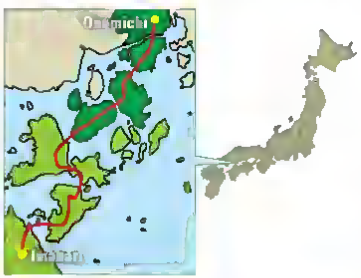
1. Japanese people customarily predict their fortune for the year based on their hatsu _____ (first dream)
2. The year 2014 is the year of the _____ (horse)
3. The title of a novel written by Nobel Laureate Yasunari Kawabata that means "old capital"
5. "Bear" in Japanese
6. ___maki is a rolled omelet mixed with fish paste and is a traditional Japanese New Year's dish
8. City located between Kyoto and Osaka that is famous for producing high-quality green tea
9 "Flag" and "banner" in Japanese
10. The calm state of the ocean (neither wind nor ripples)

©Chopsticks NY / Myles Mellor

Shimanami Ocean Road: Biking Through Small Islands

Geographically Japan is an archipelago stretching from the north to the south This simple fact provides an answer to the mystery of why this small country has developed such original and diverse regional cultures There are huge differences in climate, food and lifestyles depending on location north vs south ocean vs mountainsides Pacific Ocean vs Sea of Japan sides, and many other geographical features come into play to create locality One particularly unique location is the Setouchi area which surrounds the Setonaikai (Seto Inland Sea) It features the Shimanami Kaido (Shimanami Ocean Road) that bridges the Honshu and Shikoku islands over the Setonaikai allowing visitors to enjoy the area's highlights

The Shimanami Kaido is a highway with a designated cycling road stretching through the Setonaikai While riding over, you can take in refreshing views of the islands in the Setonaikai, and you can visit them to learn about their history and culture as well as enjoy their local foods Shimanami Kaido is a 59 4 km long arterial highway standard highway originating in Hiroshima Prefecture's Onomichi City and ending in Ehime Prefecture's Imabari City at the Imabari Interchange Along the way it passes islands such as Mukaishima Innoshima, Ikuchishima Omishima Hakatajima and Oshima and it includes 10 bridges The Kurushima Bridge which spans the Kurushima Strait is composed of three bridges, 4105 meters long in total and they comprise the world's first three continuous suspension bridges



The 70 km Shimanami Kaido "Setonaikai Crossing Cycling Road" was Japan's first strait-crossing bicycle road, and it starts in Hiroshima's Onomichi City and ends in Ehime's Imabari City (going from Onomichi Port's "Station-Front Harbor" parking lot to Imabari's Cycling Terminal "Sunrise Itoyama") It is a sea road connecting the islands floating in the Setonaikai that are brimming with history and culture As its name indicates the "Cycling Road" is paved and wide enough to accommodate cyclists Complimentary bike maps are distributed at various locations and there are many signs along the course, so there is no need to worry about getting lost. Also, different local governments offer bike rentals along the highway so it is easy to enjoy a trip by bicycle You can drop yours off as you like at any of the 15 rent-a-cycle terminals in each area This is a cycling road recommended for all levels – those wanting a serious workout by bike and families and friends just coming out to enjoy a relaxing ride

Must-see sights are the large bridges connecting the islands orchards and the scenery of the neighboring islands Along the way there are lots of sightseeing spots and places to enjoy fresh seafood, making this a cycling trip you can only experience on the Shimanami Kaido Moreover it is great to stop at the starting point of Onomichi and the ending point of Imaban, as well as Ehime's capital city of Matsuyama as there are many tourist attractions in these locations (see column on right) The 7-month long festival "Setouchi Shimanowa 2014" is being held from March 21 to October 26 2014 and during this time a large variety of events will be taking place in the cities and towns of the Setouchi area This is recommended for all tourists both bike enthusiasts and those traveling more traditionally

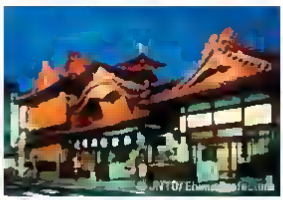
SIGHTSEEING HIGHLIGHTS ON THE SHIMANAMI KAIDO TRIP

Mitarai Preserved District of Old Streetscapes (Onomichi City)
Mitarai is an area where a streetscape of the Edo period still remains This area developed as a good port for waiting for favorable winds and tides to set sail in the 16th Century

Hirayama Ikuo Museum of Art
(Ikuchijima Island Onomichi City)
The museum celebrates works of renowned Japanese "nihonga" (traditional Japanese painting) painter Ikuo Hirayama, who was born on the Ikuchijima island There are three spacious exhibition halls, a tea lounge and a museum shop

Kurushima Kaikyo Kaucho Ship
(Boarding in Imabari City)
This sightseeing cruise ship allows you to enjoy highlights of the Seto Inland Sea such as beautiful sceneries between small islands rapid streams of Kurushima Strait at close range the Kurushima Bridge (three continuous suspension bridges) from underneath, and the castle remains of the Murakami Suigun (famous naval clan in the war period in Japan)

Dogo Onsen (Matsuyama City)
Dogo Onsen hot spring is one of the oldest hot spring facilities which appears in the oldest chronicles of Japan. A legendary egret is placed on Shinrokaku, the top part of a stubby building of Dogo Onsen, and this building opens with the sound of a taiko Japanese drum every morning at 6 am, creating an aura of a historical hot spring Dogo Onsen is depicted in *Botchan* a famous novel by Soseki Natsume and was used as a model bath house for the Oscar® award-winning anime *Spirited Away* by Hayao Miyazaki
www.dogo.or.jp



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Price includes: air fare (direct flight from JFK to Kansai International Airport by China Airlines), accommodation (6 nights), meal, sake brewaries tour, sightseeing tour, fuel, tax.

HIGHLIGHTS
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- 3-night stay at Hot spring
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- Hands-on sake making experience
- Local Eco Tour in Shiga

*Supported by Hyogo Business & Cultural Center(Hyogo Representative Office of North America)

For more info, visit us www.amnet-usa.com/eng/
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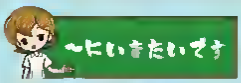

"~NI IKITAI DESU"

【meaning】I want to go
【usage】In case you like to go to a specific place but you don't know where it's located, try using this phrase. Just put the name of the place in the beginning of the sentence just like "Tokyo ni ikita desu"

Enjoy the best season for Sakura - Cherry Blossoms in 2014!!

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2014 65th Tokyo&Sapporo
Snow Festival
10Days

In 2013, over 2,360,000 tourists have visited this snow festival, and there many tourists looking forward to enjoying this high artistic snow sculptures every year. With the snow festival, please experience the delicious food, hot springs and gathering with local people in Hokkaido.

from **$2599**
include
Air ticket,
Hotel (Tokyo 5 nights & Sapporo 3 nights)
Limousine Bus and Tokyo half day tour

Snow Festival will be held from **2/5 - 2/11, 2014**

*Prices are subjected to change without notice
*DOES NOT include transfer in Sapporo
*DOES NOT include a breakfast at Hotel Tokyo

IACE TRAVEL
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1-800-872-4223 / 212-972-3200 nyc@iace-usa.com www.iace-usa.com
18 East 41st ST. 3rd FL. New York NY 10017

What on Earth?

NENGA & OTOSHIDAMA

年賀&お年玉

Welcoming the New Year is the most important holiday activity and the most exciting celebratory event for the Japanese. The new year celebration is called "nenga" in Japan. Although many things are westernized in modern Japanese society, they still observe nenga in the traditional way: eating osechi ryouri (new year dishes), going to hatsumoude (the first shrine visit), and decorating houses with conventional ornaments like kadomatsu (pine tree decoration), shimenawa (a rope made with rice straw), and kagamimochi (round rice cakes to offer to the gods). These are just some of the many things they do only during this period.

Reading nenga-jō (new year's postcards) is another thing the Japanese enjoy on New Year's Day. Japanese customarily send new year's postcards to their friends, relatives, co-workers, and business clients. This is similar to the Western custom of sending cards during the winter holiday season, but in Japan people consider it important that nenga-jō are delivered exactly on January 1st. Naturally, this day is the busiest day of the year for Japan Post because they have to meet everybody's wish to get their nenga-jō delivered on time. In order to achieve this mission, they even hire part-time workers to help deliver all the nenga-jō. Although E-cards are becoming increasingly popular, Japanese people still keep the custom of sending New Year's greetings via snail mail.

Nenga-jō usually have a new year's message illustrated with graphics symbolizing the new year such as the sunrise, a plum tree, kadomatsu and kagamimochi. They are also commonly decorated with one of the 12 eto animals: mouse, ox, tiger, rabbit, dragon, snake, horse, sheep, monkey, rooster, dog, and pig. Every year is represented by a specific animal, and the eto for 2014 is uma or the horse.

Among the many oshougatsu activities, otoshidama is the most exciting one for children. Otoshidama is originally a gift to celebrate the new year, but the word mainly refers to money given to children from older people during the holiday. Otoshidama are handed out in a small envelope called a pochibukuro.

The Japan Post issues its own version of otoshidama in the form of nenga-jou with a lottery number at the bottom of the postcard. This is the most common type of nenga-jou the Japanese use. At the end of January, Japan Post discloses the winning numbers and the winners can exchange their nenga-jō for items like an LCD HD TV monitor, a notebook personal computer, a digital camera, an air purifier and humidifier, regional delicacies and memorial stamps.

What's Going On in NEW JERSEY

Check out the events, hot topics, and great deals offered by Japanese and Asian businesses in New Jersey.

10% Off Event Space for Chopsticks NY Readers

Lounge Zen / Yakitori 39

Located in Teaneck, NJ, Lounge Zen offers a multi-purpose event space. This space has a screen, bar area, kitchen and 40 parking spaces. Lounge Zen has space for 30 seats and is ideal for demonstrations, seminars, classes, etc. Because it is co-owned by Yakitori 39, event space users can easily order food and drinks, including alcoholic beverages. Chopsticks NY readers can receive 10% off the space rental fee.

Location: 254 DeGraw Ave., Teaneck, NJ 07666
TEL: 201-692-1002

Free Serial Code for Winning Prizes for Chopsticks NY Readers

Gundam Planet

Gundam Planet, which sells Gunpla (Gundam plastic models) and figurines, is offering a free serial code for a chance to win prizes by simply mentioning Chopsticks NY in-store. These serial codes are normally only available to customers who purchase products with a "GUNPLA X GUNDAM INFO NEW YEAR" sticker. However, there is no purchase necessary for Chopsticks NY readers. Serial codes can be entered online to verify if you have a winning code. Prizes include Gundam UC Mark Sets and Gunpla. Prize entry period is until Feb. 14.

Location: 544 10th St., Palisades Park, NJ 07650
www.gundamplanet.com

$10 Off New Basic Japanese Courses for Chopsticks NY Readers

The Japanese-American Society of New Jersey

The Japanese-American Society of New Jersey is an organization dedicated to promoting understanding between Japanese and American cultures. It offers unique and professional language programs designed for native English speakers who wish to become fluent in speaking and writing Japanese. Three new Japanese language courses will be offered in January 2014. Each new course is 12 weeks long per semester and meets once per week. Chopsticks NY readers can receive a discount of $10 off the $300 fee for the first semester.

Location: 304 Main St., 2nd Fl., Fort Lee, NJ 07024
TEL: 201-461-5133
www.jasnfny.com/english

10% Discount Off Korean Menu for Chopsticks NY Readers

Gammeeok

Fort Lee's Gammeeok restaurant was established in 2001 and has become one of the most popular Korean restaurants in Northern New Jersey. Recently, Gammeeok has received an excellent rating from one of the most influential restaurant evaluation standards, the Zagat Survey, in their 2014 edition. To celebrate this occasion, Gammeeok is offering a 10% discount when you mention Chopsticks NY. This offer lasts until the end of January, so be sure to take this opportunity to try Gammeeok's varieties of Kimchi, Seolleongtang and much more.

Location: 485 Main St., Fort Lee, NJ 07024
TEL: 201-242-1333 / www.gammeeok.com

Event Feature

January 1

Special New Year's Day Events & Free Gifts

Mitsuwa Marketplace

Opening at 10 am on New Year's Day, Mitsuwa Marketplace will have celebratory offerings for their customers. Hiro Kurashima of Taiko Masala and Suwa Taiko group will ring in the new year with a special taiko drum performance. The first 300 people to arrive will receive a free horse-shaped earthenware bell to commemorate the Year of the Horse. A mochi pounding event will begin at 12 pm with freshly-cooked mochi rice quickly pounded into soft mochi which will be served in free samples of oshiruko (sweet red bean soup). Small children can have the opportunity to try mochi pounding from 1 pm. There will be 4 mochi pounding sessions serving free samples. Mitsuwa is open daily all year with extended holiday hours from Dec. 26 through Jan. 2. It will resume regular hours on Jan. 3. From Dec. 21-Jan. 1, the shuttle bus service from Port Authority in Manhattan will run on a special 30-minute schedule daily.

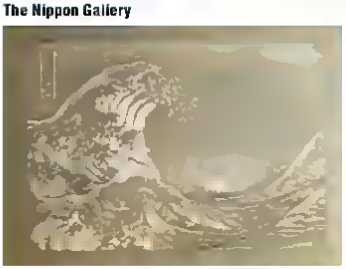
Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113 / www.mitsuwa.com/english
@Mitsuwa_NJ

Entertainment Event / Leisure

Exhibition

December 17 - 29 FREE
30th Year Anniversary Exhibition
Gallery91
Since 1983, Soho's Gallery91 has offered a unique environment emphasizing current developments in product design, furniture, lighting and applied arts throughout the world. Now celebrating their 30th anniversary, Gallery 91 will be holding a retrospective showcasing former exhibitions, materials and mementos dating back 30 years, including posters, postcards, and records of more than 300 design objects, many included in permanent collections in numerous museums.
Location: 91 Grand St., (bet. Greene & Mercer Sts.)
New York, NY 10013
TEL. 212-966-3722
www.gallery91.com

January 15 - 24 FREE
Exhibition – The World of Exquisite Metal Craftsmanship ' by Hogen Mikada
The Nippon Gallery

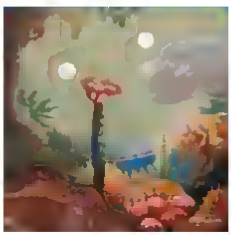


Starting Jan. 15, The Nippon Gallery will be holding "The World of Exquisite Metal Craftsmanship" by Hogen Mikado. Metal engraving is a technique used to create patterns on metal plates such as gold, silver, copper and iron by the use of a small metal hammer and chisels. Hogen Mikado uses his own special technique to make his engravings look three dimensional, making his works look like luminous objects. The Nippon Gallery will be exhibiting 40 of Mikado's works such as Ukiyoe by Katsushika Hokusai and Utagawa Hiroshige, Buddhist figures, Buddhist canons and beautiful female figures.
Location: 145 W. 57th St. (bet. 6th and 7th Aves.)
New York, NY 10019
Tel: 212-581-2223 / www.nipponclub.org

January 17-19 FREE
Tim Rowan & Shumpei Yamaki Exhibition – Exchanging Fire
Sara Japanese Pottery

Sara Japanese Pottery will host the first in a series of exhibitions to celebrate their 25th anniversary. This exhibition will feature the works of Tim Rowan, who traveled to Japan to study ceramics and Shumpei Yamaki, who studied ceramics in the U.S. The works of these two potters showcase their trust and friendship through exchanging pieces and allowing the other to handle the important process of firing their works. Opening reception will be held on Jan. 17 from 6-8pm.
Location: 950 Lexington Ave., (bet. 69th & 70th Sts.)
New York, NY 10021
TEL. 212-772-3243 / www.saramyc.com

January 30-February 2 FREE
X don - Solo Exhibition of Naoaki Funayama
Ouchi Gallery
Having grown up in a town in Shizuoka Prefecture at the foot of Mt. Fuji, for Naoaki Funayama, the colossal is quotidian. This strongly relates to his art, and his gravitation toward the dinosaur and the volcano, as subject and motif, seems quite natural. Cambrian Period Hallucigenia crawl alongside Jurassic and Cretaceous Period dinosaurs. Colors fade along some of their bodies as camouflage in the forests, plains and mountain ridges they inhabit. Human figures placed in the foreground would hardly stand out if not for the stark juxtaposition they present. 12 paintings will be exhibited at Ouchi Gallery in Brooklyn. Opening reception will be held on Jan. 28 from 7-10 pm.



Location: 170 Tillary St. #105, Brooklyn, NY 11201
TEL. 347- 987-4606 / www.ouchigallery.com

Performance

January 8-12
Niwa Gekidan Penino The Room Nobody Knows
Japan Society
Japan Society presents the North American premier of *The Room Nobody Knows*. Two brothers inhabit a mysterious dreamlike apartment. On the day of the elder's birthday, the younger, who is supposed to be studying for college entrance exams, is preoccupied with creating unusual objects for the celebration. Meanwhile, in the upper room, the younger brother's alter egos—derived from his wild imagination and taking the form of two creatures, one with a sheep's head and another with pig features—help with the party preparations. Written and directed by psychiatrist turned most-talked-about theater artist Kuro Tanino and performed by his company Niwa Gekidan Penino, *The Room Nobody Knows* lures you into a weird, yet funny world hidden deep within the Tokyo metropolis. Performed in Japanese with English subtitles.
Location: 333 E. 47th St. (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212.832.1155 / www.japansociety.org

January 21 - 26

Hanahuda Denki - Tin Dance of Death

Ryuzanji Company

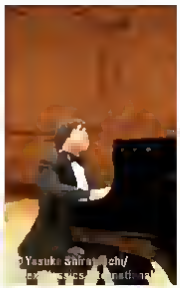
World famous Tokyo underground theatre company, Ryuzanji Company, will be touring a Japanese underground musical black comedy based on Threepenny Opera entitled Hanafuda Denki. Featuring 23 original songs Hanafuda Denki has received an Overall Excellence Award for Design at the New York International Fringe Festival and a Pick of the Fringe award at the Victoria Fringe Festival. Hanafuda Denki was so well received that Ryuzanji has brought it back for NYC audiences at HERE starting Jan 21. For tickets and information, please visit here.org

Location: 145 6th Ave. (On Dominick, 1 Block South of Spring)
New York, NY 10013
TEL: 212-352-3101

January 25

All Beethoven Program Featuring Nobuyuki Tsujii

Orpheus Chamber Orchestra

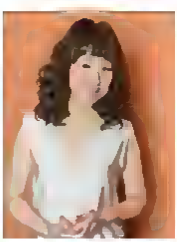


The Orpheus Chamber Orchestra is continuing its four-concert series at Carnegie Hall with its first-ever all-Beethoven program focusing on the composer's middle period when hearing loss and difficult personal issues were beginning to affect his work. Orpheus will be joined by joint Gold Medal winner of the 2009 Van Cliburn International Piano Competition, Nobuyuki Tsujii, making his Carnegie Hall orchestral debut in a performance of Beethoven's Piano Concerto No. 5 in E-flat Major, *Emperor*. For scheduled showtimes and ticket availabilities, please visit Carnegie Hall's website.

Location: Carnegie Hall
881 7th Ave., (bet. 56th & 57th Sts.) New York, NY 10019
TEL: 212-247-7800 / www.carnegiehall.org

February 4

Akiko Yann Trio Concert



Akiko Yano, Will Lee and Chris Parker have been collaborating to make music since the 1970s. With Akiko on piano and vocals, Will on bass and vocals and Chris on drums, this trio creates groovy jazz pop and alternative music. Akiko Yano began her career as a solo artist, and then went on to collaborate with several artists to release 29 albums. She released a brand new album earlier this year and continues to thrive as a singer/songwriter/pianist. Akiko returns to her favorite club in NYC in February.

Location: Joe's Pub,
425 Lafayette St. (bet. E. 4th St. and Astor Pl.)
New York, NY 10003
Ticket info: www.joespub.com
Info: www.akikoyano.com / www.willee.com
www.chrisparkerdrums.com

Lecture/Forum/ Film/Festival

January 10

"Evangelion 3.0 You Can (Not) Redo" U.S. Film Screening

ELEVEN ARTS

ELEVEN ARTS and FUNimation Entertainment is presenting the latest installment of the Evangelion rebuild series, "Evangelion 3.0 You Can (Not) Redo" in the U.S. on Jan. 10. Neon Genesis Evangelion originally aired in Japan and has been critically acclaimed as one of the most influential anime series of all time, achieving immense popularity worldwide. The third installment will be screened in major cities throughout the U.S. and while it will be distributed primarily in dubbed English, a number of participating theaters will be screening it in the original Japanese with English subtitles. Please visit ELEVENT ARTS' website for more information.

Info: www.elevenarts.net/evangelion3

Happenings

15% Discount for Chopsticks NY Readers

Fusha West

With great food, fabulous drinks and a warm service staff, a dining experience at Fusha West will definitely transform your expectations of typical Asian Fusion. Fusha West offers an array of authentic Japanese and Asian Cuisines with samplings from regions like Malaysia, Thailand, and Vietnam. From now until the end of January, mention Chopsticks NY and you will receive a 15% discount.

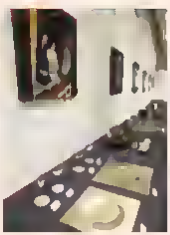
Location: 311 Amsterdam Ave., (Amsterdam Ave. & 75th St.)
New York, NY 10023
TEL: 212-877-9300 / www.ombergroupnyc.com/fushawest/

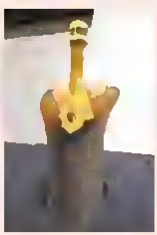
Happenings Feature

Gyokusendo "Tsuiki" Exhibition

On Dec. 3-7, the rare exhibition of Gyokusendo's tsuiki (hand-hammered copperware) was held at The Nippon Gallery. Gyokusendo is an esteemed tsuiki manufacturer in Niigata Prefecture, which has produced artistic yet usable tableware since 1816. Offered to all the Meiji, Taisho, Showa and Heisei Emperors, Gyokusendo's tsuiki is recognized as the intangible cultural properties of Niigata Prefecture and Agency of Cultural Affairs in Japan, and the second son of the 5th generation president, Nobuo Tamagawa, is entitled the National Treasure. The Gyokusendo copperware is highly acclaimed worldwide and they created products in collaboration with the world's top brands, such as Krug and Pierre Junod.

During the exhibition, 100 products were displayed including a wine cooler, guinomi (large sake cup), tray, kettle and tea canister as well as a Champagne cooler made in collaboration with Krug. Copperware cups are known for releasing negative ions and making drinks milder. Craft sake from Niigata Prefecture was also served in the copperware cups at the opening reception on Dec. 3, and visitors enjoyed the supreme flavor.





Info: Gyokusendo
www.gyokusendo.com

10% Off at New Japanese Restaurant in Brooklyn

Shamisen

Newly opened Japanese restaurant Shamisen, in Brooklyn, serves sushi, Japanese comfort foods and a variety of international dishes prepared using only the finest, local ingredients and complemented by friendly service and a relaxing atmosphere. From Jan. 1 through Mar. 31, Shamisen will be offering a 10% discount for dine-in orders ($60 and up) as well as a 5% discount for take-out and deliveries ($20 and up). Enjoy an array of tastes from an extensive menu. Also recommended are lunch specials that start at $7.50.

Location: 384 5th Ave., (bet. 6th and 7th Sts.)
Brooklyn, NY 11215
TEL: 718-788-2299

High-end Japanese Sweets Now Available Online

J.sweets

Thanks to online store, "J.sweets", which just opened on December 3rd, you can now have fancy Japanese sweets delivered to your doorstep. This shopping site features regional Japanese sweets as well as popular Japanese brands such as Minamoto Kitchoan, Yokumoku, and Kobe Fugetsudo. Featured seasonal items include: Yokumoku holiday can series and Minamoto Kitchoan Suikanshuku gift sets. Shipping is available all over the United States including Alaska and Hawaii.

www.jsweetsstore.com

10% Off on Introductory Classes for Zen Archery

Toko Kyudojo

Kyudo is the practice of Zen archery, a form of moving meditation...and a unique martial art. In February, Toko Kyudojo is offering 4 consecutive beginner classes at the Shambhala Center. These "First Shot" workshop classes are an introduction to Zen archery and essential to continue studying Kyudo at their weekly sessions. Admission is $240 and includes all necessary equipment. Class registration and payments are made on the "Event" page of their website. Enter coupon code "CHOPSTICKS" to receive 10% off the "First Shot" classes.

Location: 118 W. 22nd St. 6th Fl. (bet. 6th & 7th Aves.)
New York, NY 10011
TEL: 212-613-0939
www.tokokyudojo.org

50% Off Couples' Massage & $20 Off Ear Stimulation

iDo Holistic Center

Located in Midtown Manhattan, iDo Holistic Center focuses on holistic therapy treatments crucial for relieving stress and pain. Two promotions are being featured in January. A couples massage is 50% off for just $180 (Reg. $360), which includes a 30 min. herbal sauna, 45 min. shiatsu massage and your choice of a 15 min. facial shiatsu, Zen stretch, or foot massage. Ear stimulation is offered for $35 (Reg. $55). This treatment can be effective in addressing many issues including weight loss, quitting smoking, and stress relief.

Location: 22 E. 49th St., (bet. Madison & 5th Aves.), 3rd Fl.
New York, NY 10017
TEL: 212-599-5300
www.idocenter.com

Topping Art Contest

Go!Go!Curry!

Go!Go!Curry! will have an art contest using curry as the canvas and toppings to draw a picture. Upload your artwork to the corresponding stores FACEBOOK FANPAGE and the photo with the most "Like"s wins. The contest will be carried out at each location from Jan. 6-31 with results announced Feb. 5 on the official Go!Go!Curry! website, FACEBOOK and TWITTER page. A winner from each store will be chosen and awarded with a $55 gift certificate. Be sure to tell the clerk that you're applying for the art contest when ordering so they can place toppings in a separate dish. Go to website for details.

Locations:

Times Square
273 W. 38th St., (bet. 7th & 8th Aves.), New York, NY 10018
TEL. 212-730-5555

Chelsea Stadium
144 W. 19th St., (bet. 6th & 7th Aves.), New York, NY 10011
TEL. 212-255-4555

World Trade Center Stadium
12 John St., (bet. Broadway & Nassau St.), New York, NY 10038
TEL. 212-406-5555

Washington Square Park Stadium
231 Thompson St., (bet. W. 3rd & Bleecker Sts.), New York, NY 10012
TEL. 212-505-2555

http://www.gogocurryusa-ny.com

Happenings Feature

Cha No Ka: Artisan Tea Sweets from Kyoto Unveiled at DEAN & DELUCA

Malebranche / DEAN & DELUCA

With centuries of traditions, Kyoto is a capital of elegance, without a doubt, whether it's fashion, food, culture or manner. In December, Cha No Ka, sweets from the city, was unveiled in the U.S. Literally translated "sweets of tea" and made with special Okoicha strong matcha green tea from carefully selected tea leaves grown in Uji-Shirakawa, mecca of high quality green tea production, Cha No Ka features an exquisite matcha flavor captured in langue de chat cookies. Created through the collaboration of an expert in tea leaf production, a tea appraiser and a master pastry chef, the tender biscuits with bitter sweet aroma and taste sandwich white chocolate. Sold only in Kyoto and Paris—not even in Tokyo—the sweets are now available in New York at DEAN & DELUCA, exclusively. In order to offer the freshest quality, they are flown in from Japan weekly, immediately after production. Best enjoyed with coffee, tea and Champagne.

Location: DEAN & DELUCA
560 Broadway, (bet. Spring & Prince Sts.)
New York, NY 10012
Info: http://www.malebranche.co.jp/gift/chanoka.php

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KatouKichibee Shouten

www.born.co.jp

This is a rare image of Mt. Fuji called Perfect Double Diamond Fuji, and it is believed to bring good luck.

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